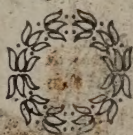


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Mrs Archibald McLean,
June 21st 1907.



GRACE CHURCH GUILD COOK BOOK



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MRS. E. M. BAKER

1907
THE J. S. DELLINGER CO.
ASTORIA, OREGON

May 10, 1907.

I am asked to write the introductory to
this cook book.

There are men who think they know
More about cooking,
Than their wives have forgotten.
But he who knows
That he knows nothing,
Is Wise.
If a Mayor tries to advise
Too much
They cook his Goose—
I don't like Geese cooked
That way.
The only thing I know
How to prepare is,

COMMUNITY PUDDING.

1st: Secure at small expense
A little "Kindly Feeling"
Among your neighbors.
2nd: Season with milk
Of human kindness,
And sprinkle some
Enthusiasm over it.
3rd: Add a dash of Tolérance
And don't roast too much.
Do it up brown;
Overlook fancied wrongs;
Remember only
The kind things.
It costs little
And is very satisfying.

HERMAN WISE,
Mayor.

Soup.

"For soup is but the first of those delights which go to make the coming bill of fare."

COMPILED BY MRS. A. J. TAYLOR.

RICE TOMATO SOUP.

- 3 qts. Stock.
- 1 Small onion.
- 1 Can tomatoes.
- 2 Tablespoonsful rice.
- 1 Tablespoonful catsup.
- Salt and pepper to taste and cook until rice is soft.

—Mrs. E. M. Baker.

PUREE OF DRIED SWEET PEAS.

- 1 Cup dried sweet peas.
- 1-4 lb. Salt pork or slice of bacon.
- 1 Large Potato.
- 1 qt. Water, pepper and salt.

The peas should be soaked over night. Boil gently for about three hours, with salt pork. Then add potato, cut in small pieces and seasoning. When the potato is done strain and rub vegetables through strainer and serve with toasted bread.

—Mrs. E. S. Cherry.

OYSTER SOUP.

- 1 Pint oysters.
- 1 qt. Rich milk, (part cream.)
- 3 Soda crackers, (rolled.)
- Pepper and salt.

Drain oysters and put liquor on to heat, and pepper and salt. Heat milk to boiling point add crackers. Just before serving, put oysters in hot liquor until thoroughly heated. *my* Serve in tureen.

—Mrs. Cherry.

A SIMPLE BOUILLON.

- 1 Tablespoonful of butter.
- 1 1-2 lb. of finely chopped beef off the round.
- 1 Bay leaf.
- 1-2 Onion, sliced.
- 1 Stalk celery.
- 3 or 4 Cloves.
- 2 Slices carrot.
- 2 Sprigs parsley.
- Shell and white of one egg.

Melt butter in granite sauce-pan, add onion and cook till brown. Then add beef and vegetables and one qt. cold water; set on back of stove to heat slowly. Let it simmer gently three hours, strain, return to kettle and bring to boil. Beat the white of egg with 1-2 cup of cold water, add the shell crushed to the boiling bouillon. Boil 4 minutes; stand one minute to settle; strain through wet cheese-cloth.

—Clever cooking.

QUICK BEAN SOUP.

- 2 Cups Baked beans.
- 4 Tomatoes or 1-2 can.
- 1 Small onion.
- 1 Large potato.
- 1-2 Teaspoonful celery salt.
- 1 Tablespoonful butter.
- 1-2 Teaspoonful Beef Extract.

Cook vegetables until tender and rub through a strainer add beef extract, butter and seasoning—Thin to a creamy consistency.

—Mrs. Cherry.

POTATO SOUP.

- 5 Good sized potatoes.
- 1 Head of celery.

Cut both up fine and boil in a little water; when done, strain and mash. Use the water and one quart of milk and butter. Salt and pepper to taste.

—Mrs. E. Z. Ferguson.

MEMORANDA.

SCOTCH VEGETABLE SOUP.

For twelve o'clock dinner, put 4 lbs. of brisket of beef to boil at 9 o'clock, with salt and pepper to taste.

Add one hour later.

2 Carrots.

4 Small white turnips.

2 Dried onions.

2 Parsnips.

2 Potatoes.

1 Small head of celery and a few sprigs of parsley. Chop all very finely and add 1-2 cup of rice or barley. When done, skim and serve.

—Mrs. E. Z. Ferguson.

CREAM OF PEA SOUP.

Stew a can of peas to a pulp in barely enough water to cover them, with a thin slice of onion; press through a sieve. Season with salt and pepper and add a quart of rich milk; heat to the boiling point and serve in bouillon cups.

—Mrs. G. H. George.

A NOVEL AND DELICIOUS SOUP.

Choose four or five dark red beets, cook and peel them and cut into bits; simmer with a qt. of rich milk, crushing the beets until the soup is colored pink; add salt and pepper to taste; strain, thicken with a level tablespoonful of butter, as much flour and a cup of hot milk, and strain again. This can be served as it is or it can be poured over a cup of whipped cream, in a tureen and stirred before serving.

—Mrs. G. H. George.

RICE SOUP.

To one quart of boiling water, add one cup of rice and three leeks finely chopped, add a quart of milk and let it thicken and season with salt and pepper and a small piece of butter.

—Mrs. Frank Spittle.

MEMORANDA.

CORN SOUP.

Take the ears of fresh corn and run a sharp knife through the grains and scrape from the cobs about 1 1-2 pints. Cook in a double boiler with about 1 pint of water, 30 minutes or longer if the corn is old. One pint of cream and 1 pint of milk, thicken with a little flour; add the corn after it has been strained; season with butter, salt and pepper. Canned corn will do when fresh cannot be had.

—Mrs. John Smith.

CORN SOUP.

1 Quart good soup stock.

1-2 Doz. grated ears of corn or 1-2 can corn strained.

Boil 3-4 hour; add corn and 1 qt. new milk.

Butter, salt and pepper to taste; do not let it boil again.

—Mrs. Swift.

WHITE SOUP.

Simmer knuckle of veal for three hours, add quarter pound maccaroni, when done add one pint cream, season with nutmeg, mace and lemon peel. 1-3 Cup rice may be substituted for maccaroni.

—Mrs. P. A. Stokes.

VEGETABLE SOUP.

Boil 10 cent soup bone, start in cold water, add three cloves. When very thoroughly cooked, strain and set aside to cool. Next day remove fat and prepare vegetables.

1 Onion, medium size.

One carrot, medium size.

Small quantities of cabbage and turnip.

3 Tablespoonsful of barley.

Boil barley and vegetables separately, salting each. Add this to stock previously prepared.

—Mrs. Marion Trenchard.

MEMORANDA.

CLAM CHOWDER.

Clean thoroughly one dozen razor clams, remove all the black portions to avoid discoloring the chowder; chop clams small.

Peel and slice one quart of potatoes, take two or three ounces of clear fat salt pork cut in small cubes; place in pot and fry it light brown. Then slice in one medium sized onion, allowing it to cook thoroughly, then put in clams. Pepper them well but do not salt as it shrinks and hardens them. Put in a small portion of cold water and allow them to boil five minutes, then put in the potatoes with water enough to cover them; Salt the Potatoes freely, let them boil slowly until soft then add quart of milk and boil slowly for about five minutes.

—Mrs. M. E. Tallant.

TOMATO BISQUE.

- 1 qt. Can tomatoes.
- 1 qt. Milk, scalded.
- 3 Tablespoonsful flour.
- Soda, size of pea.
- Pepper, salt and butter.

Boil the tomatoes; add flour mixed with a little water, then the soda; strain and add the milk, pepper, salt and butter.

—Mrs. A. J. Taylor.

CLAM CHOWDER.

- 2 doz. Clams.
- 1 Onion.
- 1 qt. Potatoes.
- 4 Slices pork.
- 1 Pint cream.
- Salt and pepper.

Fry pork in granite pot; add chopped clam, potatoes sliced very thin, onion chopped fine, salt and pepper; add cold water to barely cover and boil until tender. When ready to serve, add cream and one tablespoonful Worcestershire sauce.

—Mrs. G. W. Wood.

MEMORANDA.

BEAN SOUP.

Put to soak over night 1 qt. beans. The next morning put them to cook in about a gallon cold water; one pound salt pork, salt and pepper to taste. Let cook two hours slowly then add one can tomatoes, one onion and lastly one tablespoonful butter. Cook four hours, then strain.

—Miss Wheeler.

ASPARAGUS SOUP.

Boil one quart of asparagus in one quart of water until tender; rub through a colander and return to the water in which it is boiled. Heat one pint of milk, stir into it one tablespoonful of flour rubbed with one of butter and cook till it bubbles. Season, and pour into asparagus. Serve at once with toasted bread cut in dice.

—Mrs. G. W. Wood.

CLAM BROTH.

Take one dozen clams, washed thoroughly. Put them in about a quart of water, let them simmer slowly for about two hours, then strain and add half a pint of cream, a little piece of butter, salt and pepper to taste. Add more cream if needed.

—Mrs. Elizabeth A. Thomas.

TOMATO BISQUE.

Have ready strong beef stock, previously prepared by boiling lean beef, celery, onion and parsley (no other vegetables.) Rub together 3 large tablespoonsful of flour, same of butter, add a quart of strained tomatoes; stir until boiling and add teaspoonful of salt and a salt-spoonful of pepper. Pour this mixture into one and one-half qt. of the beef stock and let all boil for twenty minutes; add a tablespoonful kitchen bouquet. Put in one teaspoonful soda and when foaming, add 1 1-2 pts. sweet milk, (half cream if convenient) season to taste. When this boils thoroughly, add 8 small crackers rolled fine. Serve with stale bread cut in squares and fried brown in salted drippings.

—Miss Carol Young.

KATHERINE WADE

OPTICIAN

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Oysters and Clams

“Fishes that tippie in the deep.”

COMPILED BY MISS S. BOELLING.

SCALLOPED OYSTERS.

Oysters.

Crackers.

Butter.

Pepper, salt.

1 Small cupful cream.

Put a layer of drained oysters in a dish, then crushed crackers, pepper, a dash of cayenne, salt and pieces of butter. Repeat till the dish is filled, covering the top with crackers, pour over the cream and bake twenty to thirty minutes.

—Mrs. G. H. George.

OYSTER PATTIES.

To make the patties, make a light puff paste, and line patty pans, put upon each a piece of bread the size of a walnut, wet the edge of the bottom paste, put on the top, rub lightly with yolk of an egg and bake in hot oven about fifteen minutes. For the filling, take one quart oysters, drain the liquor, put in saucepan with a piece of butter, pepper and salt to taste. Take the covers off, remove the bread and put in the filling hot.

—Mrs. E. A. Thomas.

CRAB CROQUETTES.

Chop the crab very fine, then mix with bread crumbs moistened with butter and cream, salt and pepper, and if you please, a pinch of curry. Use bread in the proportion of one-third to two-thirds of meat; roll in powdered cracker crumbs, and fry in butter and lard mixed.

—Miss Boelling.

CREAMED OYSTERS, (Very Fine).

- 1 pt. Oysters.
- 1 1-2 Cups milk.
- 4 1-2 Tablespoonsful flour.
- 3 Tablespoonsful butter.
- 1-8 Teaspoonful celery salt.
- Salt, pepper.

Make a white sauce of the milk or milk and cream mixed, flour, butter and seasoning, have the spoons level full. Cook the oysters till plump, drain and add to the sauce. If necessary to make the sauce sometime before using put a few bits of butter on top to prevent crust from forming.

—Miss K. Gile

CREAMED OYSTERS.

- 2 doz. Large oysters.
- 2 Tablespoonsful butter.
- 1 1-2 Tablespoonsful sifted flour.
- 1 cup milk.
- Salt, cayenne or paprika.

Put oysters with their liquor to scald until they shrivel; heat the milk, stir in flour made smooth with cold milk, cook fifteen or twenty minutes, stir in the hot oysters, butter and pepper and salt, serve in hot patty shells.

—Mrs. R. Carruthers.

SCALLOPED CLAMS.

- 1 doz. Clams.
- 1 Cup milk.
- 2 Eggs.
- Butter, pepper and salt.
- Cracker crumbs.

Clean the clams thoroughly and chop them fine. Put layer of clams in dish, then layer of broken crackers, sprinkle pepper and salt and lumps of butter over this. Then clams, crackers, pepper, salt and butter as before. Beat the eggs light and add one cup of milk to this. Pour over the mixture and bake one-half hour.

—Mrs. B. Van Dusen.

MEMORANDA:

DUNBAR SHRIMPS.

- 1 pt. Shredded shrimps.
- 2 Cups cream.
- 2 Hard boiled eggs.
- 1 1-2 Teaspoonful Worcestershire sauce.
- Butter, salt, cayenne.

Put a big lump of butter in the pan, with salt, cayenne, Worcestershire and cream. When hot add the shrimps and the eggs chopped fine. Let come to a boil, and serve on hot dainty chips.

—Miss Fossett.

CLAM ENTREE.

- 1 pt. Hard shell clams.
- 1 Cup Hamburg steak.
- 1-4 Cup melted butter.
- 1 Small clove, garlic.
- 2 Eggs.
- Salt, pepper.
- Worcestershire sauce.

Chop clams fine, mix well with Hamburg steak, butter, grated garlic and seasoning. Reserve Worcestershire sauce until just before serving. Beat eggs lightly and beat with mixture. Fill buttered shells and bake a few minutes in a hot oven.

—Mrs. C. L. Houston.

FRIED RAZOR CLAMS.

Wash the clams thoroughly in cold water, then clean them using a knife to cut out the shell. After preparing them for cooking, dip the clam in a thin batter of egg and milk. Then roll in cracker dust. Have your frying pan hot, use fresh butter for frying. Cook to a good brown and serve with sliced lemon or tomato sauce.

—Hotel Moore Style.

Note—Some cooks put the clams in hot boiling water to take them out of the shell. That will make the clams tough and unfit to eat.

MEMORANDA.

CLAMS ON THE HALF SHELL.

1 doz. Razor clams.

Minceed onion.

Cracker crumbs.

Cream, butter, pepper, salt.

Parsley, tomato sauce.

Carefully remove one dozen razor clams from their shells, so as not to break the shells. Thoroughly clean the clams in cold water, removing all dark parts and the syphon or neck. Drain well and chop fine the tender parts. Season with a little minceed onion, tomato sauce, pepper and salt. Mix in enough cracker crumbs to take up the moisture, then wet with cream, and fill the half shells, dot over with bits of butter and sprinkle with minceed parsley. Place the filled shells in large baking pan and bake in quick oven till brown. Serve at once on hot plates.

—Mrs. H. G. Van Dusen.

BAKED CLAMS WITH PORK.

Clean and chop fine the desired amount of clams, butter a baking dish and put in a layer (thin layer) of sausage meat, and a layer of chopped clams, alternately, sprinkling salt and pepper on each layer, until the dish is full. Sprinkle cracker crumbs on top and bake until done. You will have to use a great deal more of clams than of the meat.

—Mrs. R. Lee.

CLAM FRITTERS.

2 doz. Razor clams chopped fine.

1 pt. Fine cracker crumbs.

1-2 pt. Milk.

3 Eggs.

Pepper and salt to taste.

Beat eggs, cracker crumbs and milk to a smooth batter, stir in clams and seasoning. Fry in hot lard, or drippings, put in spoonful at a time and fry until nicely brown. Garnish with parsley.

—Mrs. R. Carruthers.

MEMORANDA.

CLAM PIE.

- 1 1-2 doz. Clams.
- 3 Slices bacon.
- 2 Large potatoes.
- 1 Clove, garlic.
- 1 Cup cream.
- Salt, pepper.
- 1 Tablespoonful Worcestershire sauce.

Cook clams whole, two and one-half hours slowly in sufficient water to cover. Make crust as for chicken pie and line a baking pan. Put in layer of clams, layer of sliced potatoes and seasoning and so on till full, cut bacon in strips and spread on top, pour on liquor from clams, add one-half cup cream and sufficient flour to thicken a little, put on top crust, bake slowly for about 3-4 of an hour after which, wash top of it with cream and set in oven for a minute to brown.

—Mrs. C. L. Houston.

DEVILED CRAB. (Very Fine.)

- 2 Large crabs.
- 1 Onion.
- 1 oz. Butter.
- 1 Tablespoonful flour.
- 1 Tablespoonful salt, (scant).
- 1-2 Teaspoonful white pepper.
- 1-2 Teaspoonful cayenne pepper.
- 1-2 Teaspoonful mustard.
- 1 Teaspoonful chopped parsley.
- 1 Tablespoonful Worcestershire sauce.
- 1-2 pt. White stock or water.
- 4 yolks of eggs.

Fry onion in the butter till of a golden brown color, add the flour and moisten with the stock or water, stirring constantly, till the sauce hardens, add the seasoning and stir well. Then add the crab meat, and cook for twenty minutes. Put back off of the hot fire, and add the eggs, well beaten, stir again for a moment, then put in shells, sprinkle the top with bread crumbs, moisten with a little butter, and put in the oven for a few minutes till brown.

—Miss Boelling.

MEMORANDA.

CLAM PIE. (Razor Clams)

2 Cups chopped clams.

1 Cup coarse cracker crumbs.

2 Hard boiled eggs.

Butter, pepper and salt.

Place one cup of the clams in a baking dish, add half a cup cracker crumbs and one egg cut in small pieces, a piece of butter the size of a walnut cut in little bits and pepper and salt to your taste. Then add the remainder of the clams, the cracker crumbs, egg and seasoning as before. Pour over the whole milk enough to cover the mixture well. Then place a lid on the dish and set it in the oven or on the back of the stove, and let it cook slowly for an hour and a half. Then remove the lid from the dish and after adding a little more milk or cream cover the pie with a rich pie crust and bake in the oven till the crust is done.

—Miss Boelling.

DEVILED CLAMS.

4 qt. pail of clams with shells on (Puget Sound.)

2 Tablespoonsful of flour.

1 Teaspoonful of chopped parsley.

1 Tablespoonful of butter.

2 Tablespoonsful of dry bread crumbs.

1 Cup of cream or milk.

Yolks of two raw eggs.

Salt and pepper to taste.

Remove clams from shells, drain and chop fine. Scald cream or milk. Rub butter and flour together until smooth add to the scalded cream or milk, stir until it thickens. Then add breadcrumbs, eggs and parsley. Take from the fire and mix well together, stir in the clams, add salt and pepper. Fill scalloped shells, brush over with beaten yolk of egg, sprinkle with bread crumbs and brown in hot oven.

—Mrs. DeWolf, in "Clever Cooking."

CLAM PATTIES.

- 2 Cups milk.
- 1 Can minced clams.
- 3 Eggs.
- Flour, butter.
- Salt, pepper.
- Cracker crumbs.

Heat the milk to boiling, thicken with flour stirred smooth, season and add liquor from clams and sufficient cracker crumbs to form a thick paste when boiled up. When ready to use add minced clams, then very carefully the well beaten eggs, mix well and pour into patties of puff paste or buttered shells.

—Mrs. F. Soule, California.

CURRIED SHRIMPS.

- 1 Can shrimps.
- 1 Large spoon butter.
- 1 Onion sliced very thin.
- 1 Teacup of veal stock or hot water.
- 1 Tablespoonful curry powder.
- 1 Cup cream.
- Juice of one lemon.
- Salt, flour.

Fry the curry powder in the butter with onion and cook for few minutes, a sprig of onion in the stock, and simmer for ten minutes, add the shrimps and lemons and salt, let it boil up. Take from the fire and add the cream. Serve with rice.

—Mrs Cherry.

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SALT SALMON, PIONEER STYLE.

2 lbs. Salt salmon or tips.

6 or 8 Potatoes, well washed but not peeled.

Freshen the salmon by soaking in water over night. Place the salmon and raw potatoes, in a stewpan, cover with boiling water, and boil until the potatoes are done. This is for breakfast. The pioneer used no sauce, but their descendants prefer a cream sauce to be served with this.

—E. S. Cherry.

BAKED SALMON WITH EGG SAUCE.

Six or eight pounds salmon.

Salt pepper and flour.

Secure the cut from thickest part of the fish. Rub it well with pepper, salt and flour. Place it in a baking pan with a strip of bacon inside the fish. Spread thinly with drippings; set in a hot oven. In one half hour add 1 pint hot water and baste frequently, replenishing the water as required. Allow 15 minutes to a pound.

Skin place on a warm platter, garnish with slices of hard boiled egg and pour over cream sauce.

—Mrs. H. G. Van Dusen.

MEMORANDA.

FRIED SALMON.

From the thickest part of the fish have a 2 to 3 inch steak cut. Flour well and put into a hot frying pan which has plenty of good hot drippings. Fry about ten minutes, turn and fry for ten minutes more. Add hot fat if more is required. Pepper and salt before serving.

—Mrs. H. G. Van Dusen.

MIDDLE SLICE OF SALMON.

Time, ten minutes to the pound.

Boil slowly in salt and water.

Salmon should be put into hot water, boil gently. Serve on a napkin.

Sauce, lobster, shrimp or plain melted butter and parsley.

—Elizabeth A. Thomas.

BROILED SALMON.

Salmon.

Pepper and salt.

The choicest piece for broiling is the thin part (or belly) which is hard to get, so substitute a two inch slice from the thick part of the fish. Broil over clear, hot coals, place on a hot platter, salt, pepper and serve at once.

—Mrs. E. S. Cherry.

SALMON EN PAPILOTES.

Take slices of salmon, right size for serving, cover each slice with following mixture.

Two tablespoonsful salad oil beaten with yolk of one egg.

1 Onion, chopped.

1 Teaspoonful parsley, chopped fine.

1 Anchovy.

1-2 Saltspoonful of salt, a grain of cayenne.

Mix, spread on the fish. Envelope each slice in a well buttered paper, bake in oven one half-hour.

—Miss S. Boelling.

MEMORANDA.

BAKED SALMON TROUT.

- 1 Large salmon trout.
- 1 Tablespoonful Olive oil.
- 1 Tablespoonful lemon juice.

Clean and split the fish. Stir the lemon juice and olive oil well together on a platter. Lay the fish in this, the flesh side down. In a half hour turn the fish and leave it for a half hour longer. Place it in a baking dish, flesh side up, season with salt and paprika. Bake about 20 minutes, until lightly browned.

—Mrs. R. Carruthers.

BROILED SHAD.

Clean and split the fish in half. Cook about fifteen minutes over a clear fire. Turn carefully so as not to break the fish and brown on both sides. Serve with parsley sauce and slices of lemon.

—Mrs. C. J. Trenchard.

BROILED SALT MACKEREL.

Place the fish with flesh side down, in a pan of cold water and soak for 18 hours before cooking. Remove from water and wipe dry with a soft cloth. Put fish on a greased broiler and broil over a clear fire, first the flesh side till almost done, then turn and broil the skin side, being careful all the time not to seorch it. Spread with butter and serve on hot platter.

—Mrs. C. J. Trenchard.

BROILED SMELT.

- 1 lb. Smelt.
- 1 Tablespoonful vinegar.
- 1 Teaspoonful salt.
- 6 Whole cloves, pepper and alspice.
- 2 Bay leaves.

To 1 1-2 pints boiling water add the spices, etc. Put in a few fish at a time and boil until tender. Drain and serve with Maitre d'Hotel sauce.

—Mrs. E. S. Cherry.

BREADED FISH.

Almost any kind of fish is good when breaded. Cut in medium sized pieces. Season with salt and pepper. Dip in beaten egg. Roll in cracker crumbs, bread crumbs or corn meal. Fry on both sides till a light brown, being careful not to break in turning.

FISH BALLS.

Fish.

Potatoes.

1 Egg.

1 Tablespoonful butter.

Mince fine one cup of fish and one cup cold mashed potatoes. Mix well, season with salt, pepper and melted butter. Shape into balls or pats, dip into beaten egg and bread crumbs. Fry in hot drippings or lard, till a light brown on both sides.

—Mrs. C. J. Trenchard.

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SAUCES FOR BOILED FISH.

COMPILED BY MRS. E. S. CHERRY.

CREAM SAUCE.

1 Cup milk.

1 Cup hot water.

1-4 Cup cream.

1 Tablespoonful butter, salt.

1 Tablespoonful flour, juice 1 lemon.

Cook butter and flour together add hot water from boiled fish, milk and cream. Stir until this boils, then add lemon and salt to taste.

This sauce is the basis for the following:

EGG AND PARSLEY.

3 Hard boiled eggs, chopped.

2 Teaspoonsful parsley, chopped.

Add these to cream sauce before serving.

ANCHOVY.

Flavor cream sauce with Cross & Blackwell's Anchovy sauce.

OYSTER.

Drain one pint oysters, add to hot sauce and bring to boiling and serve.

SHRIMP.

Wash one small can shrimps, break in pieces and add to sauce.

MAITRE DE' HOTEL SAUCE.

4 Tablespoonsful butter.

1 Tablespoonful parsley, chopped.

Juice 3 lemons.

Mix well.

MEMORANDA.

GRAVY FOR BAKED FISH.

- 1 Small onion.
- 1 Tablespoonful butter.
- 1 pt. Stock.
- 1 Tablespoonful flour.
- Parsley.
- Walnut Catsup.

Brown the onion in butter. Add flour and allow this to brown. Add stock and parsley, allow this to simmer 15 minutes. Strain, add salt and 1 teaspoonful walnut catsup.

HOT CUCUMBERS TO BE SERVED WITH SALMON.

- 3 Cucumbers.
- 1-2 Cup vinegar.
- 1-2 Cup Water.
- 1-4 Cup sour cream.
- Pepper and salt.
- 1 Small onion.
- 1 Teaspoonful butter.
- 1 Tablespoonful flour.

Fry onion in butter, but do not brown. Add flour, then other ingredients. When this boils add sliced cucumbers. Boil five minutes, add cream and serve.

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Salads.

“To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together.”

—*Spanish Proverb.*

COMPILED BY MRS. G. H. GEORGE.

APPLE AND CELERY.

. Cut tender, white celery into small dice, cut the heart, leaves and all.

Season well with salt and pepper.

Then cut into very small thin slices, tender, tart apples, an equal quantity of any desired nuts, chopped fine. Mix together and add Mayonaise dressing till it is of good consistency. Serve on lettuce leaf and garnish with celery leaves.

—Mrs. Westdahl.

CABBAGE SALAD.

1 qt. Cabbage, sliced.

DRESSING.

1-2 Teaspoonful mustard.

1-2 Teaspoonful salt.

2 Tablespoonsful sugar.

4 Tablespoonsful whipped cream.

4 Tablespoonsful vinegar.

Pour over cabbage and serve.

—Mrs. G. W. Lounsberry.

GARCIA SALAD.

Cut very nice white celery into small pieces with 1-2 quantity of sweet apples. Cover with thick mayonnaise in which chopped pimentos have been mixed. Serve in apple shells or on lettuce leaves.

—Miss Sadie Crang.

CHICKEN OR TURKEY SALAD.

Cut the meat into cubes and measure it; take half as much celery, cut into pieces as large as the meat, do not mince it. Add 3 or 4 hard boiled eggs, also cut up and an equal quantity of olives; put French dressing over all and let stand two hours in a cool place. Make a thick mayonnaise and just before serving mix all well together, retaining enough to put on top. Serve in shells or on lettuce leaves.

—Mrs. G. H. George.

CRAB SALAD.

4 Yolks of raw eggs.

2 Yolks hard boiled eggs.

Beat perfectly smooth.

4 Tablespoonsful of oil, (little by little).

1 Tablespoonful good vinegar.

1 Teaspoonful best mustard and a dash of cayenne pepper.

1-2 Teaspoonful black pepper.

1 Teaspoonful salt.

Mix all carefully and pour dressing over the crabs, just before serving. Garnish with lettuce leaves.

—Miss Boelling.

CHEESE WAFERS TO SERVE WITH SALAD.

Select nice dry cheese.

Grate large cup full, add pinch salt, red pepper, butter, size of walnut, mix with just enough flour and water to roll out like pie dough. Cut in straws or diamond shape wafers. Bake a nice crisp brown.

—Mrs. J. Smith.

FRUIT SALAD.

1 Cup chopped apples.

1 Cup chopped olives.

1 Cup chopped celery.

1 Cup broken walnuts.

Serve with mayonnaise dressing.

—Mrs. Wm. Douglas, Redlands.

MEMORANDA

DELICIOUS EGG SALAD.

Cut two boiled potatoes into tiny cubes, pour over them two tablespoonsful hot vinegar, into which has been melted a tablespoonful of butter. Let it stand until cold. Carefully remove the yolks of 5 or 6 eggs and chop the whites very fine. Arrange water-cress or lettuce on a platter; make nests of the chopped whites of the eggs and in each place a yolk, dress with mayonnaise and garnish with the potato cubes, drained of the vinegar.

—Mrs. H. G. Van Dusen.

FRUIT SALAD.

- 1 Can pineapple.
- 3 Oranges.
- 3 Bananas.
- 3 Peaches.
- 1 Cup Maraschino cherries.
- 1-2 Cup walnuts.

Cut all fruits into dice.

Mix together.

Thin mayonnaise with juice of pineapple being sure to have plenty of lemon juice and sugar in mayonnaise. Mix dressing well into fruits and serve in cantaloupes cut is half.

—Mrs. C. L. Houston.

HERRING SALAD.

Take three medium sized smoked herring, lay them on the corner of the stove for half a minute on each side, then tear off the skin, cut off the heads and split them in two; remove the bones and cut them up into small square pieces. Place them in a salad bowl, with half a hashed onion, two hard boiled eggs, cut in pieces, a cold boiled potato cut the same, and a teaspoonful of chopped parsley.

Season with half a tablespoonful of salt, a teaspoonful of pepper, three tablespoonsful of vinegar and two of oil. Mix well together and decorate with beets cut in slices, also capers, if desired.

—Miss Boelling.

MEMORANDA.

EGG SALAD.

Remove the shells from cold hard boiled eggs and cut in halves, lengthwise. Mash and season the yolks with a little vinegar, mustard, salt and pepper. Take 1 spoonful of this mixture and form a circle in the center of a lettuce leaf. Cut the whites of the eggs lengthwise into divisions resembling the petals of a daisy and arrange these around the yellow centers. Use as many eggs as there are guests to be served.

—Mrs. C. J. Trenchard.

FRUIT SALAD DRESSING.

2 Eggs.

1-2 Lemon, sugar, cream.

Olive oil, 1 Tablespoonful.

Beat the yolks of two eggs until very stiff—add juice of 1-2 lemon and sugar to taste. Add a pinch of salt. Beat whites of eggs very stiff and lastly add 1 cupful of whipped cream. Whip all together until very stiff and set on ice, until ready to serve. The olive oil may be used if desired. When used it should be added slowly to beaten yolks before the other ingredients.

—Mrs. C. J. Trenchard

OYSTER SALAD.

1 Pint of oysters (drained well).

4 Hard boiled eggs.

The same quantity of shredded celery as of hard boiled eggs and oysters. Serve with mayonnaise and lettuce. The addition of a few French peas makes it more attractive.

—Mrs. J. H. Smith.

POTATO SALAD.

Cut cold boiled potatoes into inch cubes; mince a little parsley and lettuce leaves very fine—fresh cucumber and crisp stalks of celery cut in shall bits—young onions cut in rings, salt to taste. Mix thoroughly with plenty of rich mayonnaise dressing.

—Mrs. H. G. Van Dusen.

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—E. L. C.

SHRIMP SALAD.

1 Can large shrimps.

Same quantity celery.

3 Hard boiled eggs.

3 Medium sized cold boiled potatoes.

Break shrimps into pieces, not too small, add celery, cut fine, then the chopped eggs and potatoes cut into small pieces. Mix with a well seasoned mayonnaise dressing. Serve on lettuce leaves.

—Mrs. G. W. Sanborn.

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Heat one can of to
to the hot juice, one-half
atine, which has been previously
little cold water, season well, strain, a
ry, and fill teacups about half full. When served
turn out on a lettuce leaf. Garnish with small
pieces of celery and cover with mayonnaise, or
if preferred, chop celery fine and mix with the
mayonnaise. —Mrs. A. B. Garner.

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Roast Beef.—Tomato sauce, horse radish, mustard sauce, cranberry sauce, stuffed peppers.

Roast Pork—Apple sauce, cranberry, rhubarb.

Roast Veal—Tomato sauce, mushroom sauce, onion sauce, cranberry sauce, spinach.

Roast Mutton—Currant jelly, caper sauce, mint sauce.

Boiled Mutton—Onion sauce, caper sauce, pickles.

Roast Lamb—Mint sauce, mint sorbet

Leg of Lamb—Mint sauce, rhubarb sauce.

Roast Turkey—Cranberry sauce, currant jelly

Wild Ducks—Cranberry sauce, currant jelly, damson sauce, pickled currants.

Roast Goose—Apple sauce, cranberry sauce, gooseberries, Concord grape sauce.

Roast Chicken—Currant jelly, cranberry sauce, gooseberry sauce, rhubarb sauce.

GENERAL RULES FOR MEATS.

The secret of a good "roast" is in the attention it gets in cooking, basting, etc.

Beef, Veal, Lamb, Mutton or Pork should be well basted.

Beef. Select the first and second ribs for a good roast, remove bones, do not roll up as the butchers do, but cut off ribs about 10 inches up and keep for a boil or soup stock. Rub well with salt, pepper and garlic, and brown quickly all over, and then cook for about 3-4 of an hour. Have oven very hot. If desired well done cook longer. 3-4 of an hour makes a roast rare and very juicy.

Veal. Should be well dredged with garlic, salt, pepper, a little sugar, and plenty of flour. Start veal in brown butter, of chicken fat if one

MEMORANDA.

has it, or beef fat. Then add a dipper of water and baste well for a couple of hours and perhaps 2 1-2 according to size.

Leg of Lamb. Should be cooked almost exactly the same as a roast of veal.

Pork—Can be cooked the same and as long or longer.

—Anonymous.

SPARE RIBS.

Spare Ribs. Rub well with salt, pepper, garlic, sage, sugar and flour, put a dipper of water in baking pan and let steam in the oven for 1-2 hour, then remove water and brown quickly.

—Mrs. Chas. L. Houston.

KIDNEY SAUTE.

1 Tablespoonful butter.

6 Lamb kidneys.

1-2 Lemon.

1 Onion.

1-2 cup strong soup stock.

1 Blade garlic.

Salt and pepper to taste. 1 small piece bay leaf.

1 1-2 Tablespoonful Worcestershire sauce.

1 1-2 Wine glass sherry.

Cut kidneys into pieces size of marbles. Fry onion in butter, add seasonings except wine, which should be added just before serving.

Put onion, butter, seasoning and all into stock, which is to be thickened a little.

Boil kidneys until tender in water enough to just cover, then put all into stock or gravy and let simmer for 15 or 20 minutes.

—Mrs. Fred Dobson,
San Diego, California.

MINT SAUCE.

2 Tablespoonsful green mint chopped fine.

1 Tablespoonful sugar.

1-2 cup cider vinegar.

Chop mint, mix altogether and let stand in cold place 15 minutes before using.

MEMORANDA.

BOILED LEG MUTTON OR LAMB. . .

Allow 12 minutes to the pound of meat.

Meat.

Salt.

Water.

Cloves and Cinnamon.

Put meat and seasoning into plenty of boiling water.—If mutton, serve with caper sauce, Lamb, with mint sauce.

CAPER SAUCE.

2 Tablespoonsful butter.

1 Tablespoonful flour.

2 Tablespoonsful capers.

1 Hard boiled egg.

Mix well butter and flour pouring boiling water over, until it thickens. Add egg chopped fine and then capers.

—Mrs. George H. George.

VEAL CUTLETS—PRINCESS.

Chop fine one small onion, two heaping tablespoonsful of parsley, two heaping tablespoonsful of lean ham and one half of a can of mushrooms or twelve large fresh ones. Put in a saucepan with two teaspoonsful of butter and cook very slowly, without coloring, for ten minutes. Trim six veal chops, cutting the bone rather short. Lay them in a sauce pan, add one cupful and a quarter of veal or any good white stock. Cover closely and simmer until the chops are tender. On the center of a hot platter arrange a mound of mashed potatoes, round this stand the chops, and set the dish where it will keep hot. To the stock remaining in the saucepan add one level teaspoonful of flour mixed with a little cold water, one tablespoonful of lemon juice, and salt and pepper to taste. Boil two minutes, adding a little more stock, or water if too thick, take from the fire and add the yolks of two eggs, beaten with a spoonful of cream. Strain and pour around chops.

—Mrs. W. E. Schimpff.

MEMORANDA.

BEEF LOAF.

3 lbs Chopped raw steak.

3 Even teaspoonsful of salt.

1 Teaspoonful pepper.

1 Cupful rolled cracker crumbs.

1 Cupful milk or enough to make moist.

Mix thoroughly together, put in a medium sized bread pan and bake 1 hour. It may be served hot or cold. In cooking, if not enough liquor oozes out to keep moist, baste with milk and butter.

. — Mrs. C. B. Morse.

WILD DUCK.

Dry pick, first of all. Soak ducks about three hours in very strong salt water. All wild game should be treated the same.

Remove ducks, wipe off thoroughly, then stuff them with celery, onions, garlic, carrots and apples and let them stand at least 24 hours with these together in them. They are then ready for cooking.

ROAST DUCK.

Mallards, 45 minutes. Teal, 30. Salt pepper, and a little garlic or onion rubbed well into the bird. Brown quickly.

After bird is thoroughly browned, add a little water and baste well for 45 minutes.

This is so there will be no blood when the duck is cooked, providing the oven has been the right temperature.

When a duck has cooked 45 minutes, put a fork into the thickest part of breast and pull out quickly. If done, clear water will immediately run out. Remove at once. Fine gravy can be made of the juice in the pan, by putting in 1-2 can tomatoes, 2 teaspoonsful Worcestershire, 1 tablespoonful sugar, a little Tabasco sauce.

Always keep about 1 cup, (small) of the juice and pour it over the duck and when carving dip breast in juice. It greatly improves it.

MEMORANDA.

TEAL DUCK.

Can be cooked the same.

—Mrs. Chas. L. Houston.

CHINA PHEASANT OR NATIVE PHEASANT.

Skin the bird carefully. Cover with lots of flour and plenty of salt and pepper. Have a large skillet quite hot, and a generous quantity of butter well browned. Lay bird with outside down, have it split down breast and cook until a golden brown on both sides; then pour a couple of dippers of hot water over it, put lid down tight and let steam. Then thicken the water and let simmer on back of stove for 1-2 hour. Serve with hot baking powder biscuits and baked potatoes, and this dish is fit for a king.

QUAIL AND JACKSNIPES.

Can be cooked the same way and they are delicious.

—Mrs. Chas. L. Houston.

POT ROAST OF WILD DUCK.

Two Mallards or Canvas back.

1 Bay leaf, 2 pepper berries, 1 spray garlic, 1 small onion.

Cover just over with water (hot), let cook as a beef pot roast. Cook till tender.

STEAMED WILD DUCK OR DOMESTIC DUCK.

Put seasoning well inside of duck, steam for 2 hours, or until tender, take out and brown quickly in oven. Make tomato gravy.

BROILED DUCK—TEAL, WIDGEON OR SMALL DUCKS.

Split ducks down breast. Cover top and bottom with nice slices of bacon, and broil slowly about 15 minutes, or until cooked to taste. 15 minutes is just a little rare, very juicy and delicious. Remove salt and pepper well, and pour a little melted butter over. Delicious.

CHESTNUT DRESSING FOR TURKEY

10 lbs Spanish chestnuts, boiled till soft when they are easily squeezed out of shell.

1-2 Cup melted butter.

1 Tablespoonful Worcestershire sauce.

1 Tablespoonful Tabasco, if desired hot,
1-2 half if not.

2 Tablespoonsful sugar.

1 Wineglass Sherry.

1 Wine glass brandy.

Salt to taste.

Thin down with one quart of giblet stock or chicken stock. Stuff turkey full and sew up. Also fill skin at neck where craw was removed, sew neck up well, also place where dressing was put in.

—Mrs. C. L. Houston.

SPICED RABBIT.

Prepare night before.

Unjoint, soak in salt water 2 hours. Lay in earthen jar evenly and let stand in vinegar, to which add 1 tablespoonful sugar, a clove, piece cinnamon, 2 pepper berries and soak over night. Then boil in this liquid 1 1-2 hours, then make a brown gravy, add a bay leaf, thicken liquid, add gravy and serve.

Sour pot roast may be prepared the same way.

—Mrs. Smith.

STUFFING FOR TURKEY OR CHICKEN.

Take two stale loaves of bakers bread, cut off all the crust and rub fine. Place in shallow iron pot or large frying pan nearly one cup of butter; when hot, stir in the bread-crumbs and cook till light brown, stirring constantly to keep from burning. Season with salt, pepper, sage, or majoram to taste. *Moisten*

For oyster stuffing, allow about one quart of oysters for this quantity of bread crumbs.

—Mrs. P. A. Stokes.

TURKEY.

Draw carefully, leaving a piece of skin at the opening, to hold legs down firmly. Fold wings across back, putting a thin slice of fat pork underneath each wing to prevent drying out. Rub well with salt, pepper and a little sugar and plenty of butter to start it. Don't have oven too hot. Have a cup of boiling water to which is added a little butter, baste every ten minutes with this, after it has commenced to brown.

A young bird about 12 to 14 lbs. requires 2 1-2 to 3 hours.

Cut neck off short, use neck, gizzard, heart, and liver, for giblets. Boil slowly in plenty of water until very tender. Chop up fine and use a generous portion of stock giblets were cooked in for gravy. Add to this seasoning, salt, pepper, 2 tablespoonsful Worcestershire, 1 heaping tablespoonful sugar, 1 wine glass sherry, 2 tablespoonsful brandy, add giblets, thicken with flour.

A brown gravy can be made of gravy in pan the turkey was basted, using half of giblets if desired.

MOCK CHICKEN PIE.

Use for this purpose the breast ends of the ribs of veal. Cut in pieces and stew till tender, seasoning with pepper, salt, a small onion and piece of carrot. When done remove all bones and vegetables. Add a cup of cream and a generous piece of butter. Thicken with a little flour and water, and put into baking dish. Cut out enough rich baking powder biscuits an inch thick to cover top, and bake in well heated oven.

—Mrs. H. G. Van Dusen.

GOOSE.

Rub well with salt, pepper, and onion, and let stand over night. Dredge well with flour, put a small quantity of water in pan to baste with and cook slowly for about 2 1-2 to 3 hours, basting about every ten minutes.

BAKED QUAIL .

Take one dozen quail picked, not skinned.

1 Quart bits of toast, dried out well before using.

1 Quart fresh oysters.

Seasoning to taste.

1-2 Teaspoonful sage.

1 Teacup melted butter.

Heat oyster juice to moisten dressing.

1 Chopped onion.

Make as ordinary turkey dressing, fill little birds and sew up.

Make a generous portion of brown gravy, put birds into this on a baking pan, let cook carefully until tender. Baste well and often.

—Mrs. Chas. L. Houston.

PRESSED CHICKEN.

Boil two or three chickens till tender, then remove all bones and chop, not very fine; add piece of butter, salt and pepper to season well.

Have about a pint of the broth into which dissolve a 1-2 box of gelatine. Stir the chopped chicken into this, let come to a boil, turn into a dish and set aside till cold when it can be sliced and served.

—Mrs. H. G. VanDusen.

VEAL CHICKEN.

Take 3 pounds of veal steak, cut thin and trim and cut each steak in three pieces. Pound. ~~let stand over night.~~ Dredge well with flour. Put piece of butter and some chopped parsley on each piece, roll up and secure with skewers, fry brown in plenty of butter, then add one cup or more of boiling water, put on back of range and cook one hour, take up meat and remove skewers, thicken gravy and strain over meat.

—Mrs. C. S. Brown.

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light and choice."

—Milton.

COMPILED BY MRS. G. H. GEORGE.

BROWNE SWEETBREADS.

- 1 Pair sweetbreads, boiled or cut into half inch cubes.
- 1 Cup stock from the sweetbreads.
- 1 Tablespoonful Worcestershire sauce.
- 1 Tablespoonful Sherry.
- 1 Teaspoonful onion juice.
- 1-4 Cup cream.
- Pepper, salt and mace.
- Chopped parsley.

Put a tablespoonful of butter into a stew-pan, add flour and fry a golden brown. Add the sauce, salt, pepper, onion juice and mace. Put in the sweetbreads and simmer for a few minutes. Add cream and then the sherry, just before serving. Serve on toast or in ramakin cases and sprinkle chopped parsley lightly over the top.

—Mrs. P. L. Cherry.

LIVER, BRAINS, OR FISH TIMBALS.

For fifteen people use 2 1-2 lbs. fish.

Skin about 25 cts. worth of brains and wash through colander, add chopped mushrooms and season with salt, pepper and cayenne.

Take about three balls of butter, stir to a cream, add yolks of 2 eggs and a half cup of cream, mix with the brains and mushrooms. Lastly add beaten white of one egg. Boil in well buttered timbal forms. Cook one hour in a pan of water, covered. Serve with poulette sauce and chopped mushrooms.

—Mrs. C. Celler.

MEMORANDA

LOBSTER A LA NEWBERG.

- 1 1-2 Cups lobster.
- 1 Cup mushrooms.
- 3-4 Cup Maderia, or sherry.
- 1 Cup cream.
- 2 Eggs—yolks only.
- 1 Tablespoonful butter.
- 1 Teaspoonful Worcestershire sauce.
- 1 Teaspoonful sugar.
- 1-4 Teaspoonful salt.
- Cayenne to taste.
- 2 or 3 minced olives.
- Cut lobsters into tubes.

Put butter into chafing dish, melt, add lobsters, mushrooms, and seasoning. Cover and let simmer for five minutes then add wine and cook 3 minutes longer. Beat cream and eggs together, add to lobsters and shake well until it thickens. Crabs may be used the same.

—Mrs. Chas. Houston.

CHICKEN WIGGLE.

Put to soak 2 cups of shredded chicken. 2 cups of fresh mushrooms in one cup of sherry wine; let stand half an hour then turn into a rich cream gravy. Season well and serve in ramakins or patty shells.

—Miss Floretta Elmore.

CHICKEN TERRAPIN.

- 1 Cold boiled chicken, cut in 1-2 inch dice.
- 3 hard boiled eggs, cut in pieces.
- 1 Cup cream.
- 1-2 Cup butter.
- 1 Teaspoonful flour.
- 1 Wine glass sherry.

Pepper, salt, mace and paprika to taste. Heat the butter and flour together, add cream and bring to a boil. Add chicken and seasoning and allow this to simmer for fifteen minutes. Add eggs and sherry and serve.

—Mrs. P. L. Cherry.

MEMORANDA.

CLAMS.

2 doz. clams chopped fine and boiled in a very little water until tender. Make white sauce of 2 tablespoonsful butter and two tablespoonsful flour. Add enough cold milk or cream to make sauce, also the liquid the clams are boiled in, 1-2 tablespoonful tomato catsup, salt and pepper. Add one can mushrooms cut fine and three hard boiled eggs cut fine; put in ramakins and cover with bread crumbs and bits of butter; bake until brown and serve.

—Mrs. G. W. Lounsberry.

CREAMED EGGS AND CHEESE.

4 Hard boiled eggs.

1-2 pound cheese.

Cut into small pieces. Make a rich cream gravy and mix with eggs and cheese. Put in ramakins and set in oven to brown.

—Miss Floretta Elmore.

CUCUMBER ENTREE.

4 Cucumbers soaked in salt water and sliced thin. A generous quantity of butter, slightly browned; have butter very hot. Put in cucumbers and cook quickly until done. Salt and pepper. Serve on thin slices of toast well buttered. This is delicious served with fish or leg of lamb.

—Mrs. C. L. Houston.

EGGS A LA SPANISH.

Chop half of an onion rather fine and cook slightly in one-third of a cup of butter; stir in one tablespoonful of flour and cook till frothy. Then add half a can of tomatoes, one tablespoonful of sugar, black and red pepper, or Tabasco sauce and salt to taste. A half teaspoonful of Gebhardt's Eagle Chili Powder gives just the Spanish flavor. Allow this mixture to simmer till it thickens. Scramble four or five eggs. Serve on flat dishes, pour over them the sauce and garnish with parsley.

—Mrs. P. A. Stokes.

MEMORANDA.

TIMBALS.

- 3 Tablespoonsful melted butter.
- 2 Cups flour.
- 2 Eggs, (beaten separately.)
- 2 Cups milk, (scant.)
- 3 Tablespoonsful brandy.

Mix well together and boil in lard to which add a piece of raw potato to keep lard clear. Heat timbal iron in hot lard, dip into mixture and return to hot lard for a second or two. This receipt will make 75 cups.

A most delicious entree.

—Mrs. C. L. Houston.

ENTREE FOR TIMBALS.

Brains—sufficient for 10, 2 sets brains, parboiled in salt water.

1 Can mushrooms.

1 Quart cream.

1-2 Cup catsup.

1 Cup small oysters.

Cayenne pepper to taste.

Thicken cream a little, add catsup, piece of butter size of an egg, 1 teaspoonful sugar, cut brains into bits; cut up mushrooms and add oysters last. Do not let boil. Sweetbreads may be used the same as brains.

—Mrs. C. L. Houston.

FLORENTINE EGGS.

Chop together the contents of one can of mushrooms, six hard boiled eggs and one small onion. Make one pint of rich cream sauce, season, and cook altogether for one minute. Serve in ramakins with buttered bread crumbs on top, or on a platter garnished with parsley and rings of the whites of hard boiled eggs.

CREAM SAUCE FOR ABOVE.

Two tablespoonsful butter, when soft, work in one tablespoonful flour, add gradually two cups of rich milk and let come to a boil.

—Mrs. A. B. Garner.

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• MEMORANDA.

CREAMED SHRIMPS.

- 1 Large spoonful butter.
- 1 Large spoonful flour.
- 1 Pint cream.
- 1 Large can of shrimps.

Mix butter and flour, add cream and shrimps, season to taste with salt, pepper and Heinz tomato catsup. This makes enough for seven people.

—Mrs. G. C. Flavel.

FISH TIMBALS.

1 Can salmon or 1 pound cold boiled salmon, rubbed to a smooth paste. Add 12 blanched almonds, chopped fine. 1 Teaspoonful onion juice, 1 saltspoonful salt and 1-2 saltspoon white pepper. Mix, add gradually the unbeaten whites of three eggs, then stir in carefully 1-2 pint whipped cream. Fill timbal moulds; stand in a pan of boiling water and bake in a moderate oven for 20 minutes. Turn out on a platter and pour Hollandaise sauce around them.

—Mrs. G. C. Flavel.

SPANISH RICE—HAVANA STYLE.

- 1 Cup uncooked rice, steam until done.
- 1 Pint little neck clams.
- 6 Large red peppers.
- 1 Large cup chicken stock.
- 2 Tablespoonsful Worcestershire sauce.
- 1 Tablespoonful sugar, piece of butter size of an egg.
- 1 Cup tomatoes, (canned,) rubbed through strainer.

Cook peppers slowly until mushy and rub through strainer, using water they were boiled in. Mix tomatoes, peppers, stock, sugar, Worcestershire, salt, pepper together, then stew rice with this mixture, adding clams which have gotten hot through. Let cook in a double boiler until seasoning is all through rice. A fine chafing dish receipt.

—Mrs. C. L. Houston

SPANISH MACARONI OR RICE.

Two slices of salt pork cut in dice and fried brown. Fry one onion, 1-4 garlic (chopped) in pork fat. Take 1 can tomatoes, strain into onion and pork fat, also, 1-2 can corn. Add some soup stock or gravy of any kind, plenty of red pepper, and a dash of Tabasco sauce; 3 cups boiled rice or 1 pound package cooked spaghetti or macaroni and pour the above mixture over and let stand on back of stove 10 minutes.

—Mrs. C. H. Callender.

SHRIMPS NEWBERG.

- 3 Cans shrimps.
- 3-4 Cup cream, whipped.
- Salt, cayenne pepper to taste.
- 2 Eggs, well beaten.
- 3-4 Cup sherry.
- 1 Heaping teaspoonful butter.
- 1 Teaspoonful sugar.
- 1 Teaspoonful Worcestershire sauce.
- 1 1-2 cups mushrooms.

Melt butter in chafing dish, put in shrimps, beat up, then turn sherry over them and cook about 3 minutes. Add cream, eggs and seasoning. Serve with toast. Sufficient for six.

—Mrs. John Carney, Delaware.

RICE AND SHRIMPS.

- 1 Pint shrimp.
- 1 Pint cream.
- 1 Cup boiled rice.
- 1 Tablespoonful butter.
- Catsup, Worcestershire sauce.
- 1 or 2 Drops Tabasco sauce.
- Salt and Spanish pepper.

Melt butter, stir in rice and add cream. Add seasoning until rice is color of shrimp. Cut shrimp in cubes and put in rice. Boil about 10 minutes. Boil Spanish peppers until you can rub them through a sieve.

—Mrs. Thomas Bacon, California.

FISH TIMBALS.

2 Pounds of fresh cod or halibut, chopped fine and put through a sieve.

3 Tablespoonsful chopped suet.

1-2 Loaf soaked bread, without crust, in 1-2 pint cream.

1-2 Tablespoonful sugar.

Lemon, salt and pepper.

Beat well and butter mould and steam 1 1-2 hours. If in small moulds steam one hour. Serve with drawn butter sauce with mushrooms.

—Mrs. A. Taylor.

LOBSTER A LA NEWBERG.

2 Cans lobsters.

4 Tablespoonsful sherry.

2 1-2 Cups cream.

4 Eggs.

Shred lobsters and add sherry two hours before serving.

Mix unbeaten eggs, with lobsters and add to hot cream. Season with butter, salt and pepper. Serve in ramakins or on toast.

—Mrs. A. A. Finch.

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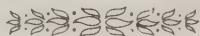
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Potatoes, boiled, 30 minutes.
Potatoes, baked, 45 minutes.
Squash, boiled, 25 minutes
Squash, baked, 45 minutes.
Cauliflower, 30 to 45 minutes.
Cabbage, 1 1-2 to 2 hours.
Beets, 1 1-2 to 2 hours.
Turnips, 45 to 60 minutes.
Carrots, 45 to 60 minutes.
Parsnips, 30 minutes.
Onions, 45 minutes.
Tomatoes, 20 to 30 minutes.
Spinach, 30 minutes.
Asparagus, 20 minutes.
Green Corn, 20 minutes.
String Beans, 1 1-2 to 2 hours.
Green Peas, 30 minutes.

GREEN PEAS.

1 Pint shelled peas.
1 Teaspoonful sugar.
1-2 Teaspoonful salt.
Pinch of soda.

Put peas in stew pan, nearly cover them with water, add the sugar, salt and soda. Boil 20 to 30 minutes. Drain, add 1 teaspoonful butter. Shake the pot and serve.

—E. S. Cherry.

ARTICHOKES.

Cut off the outside tough leaves and trim. Throw in salted boiling water, boil fast for 1 hour. Drain and serve with plenty drawn butter.

BAKED WINTER SQUASH.

Cut open the squash, take out the seeds but don't pare, cut it up in large pieces, put it in a dripping pan. Bake in moderately hot oven about 1 hour. Serve the pieces hot on a platter, to be eaten with butter like sweet potatoes.

The squash is much sweeter this way than boiled.

—K. Hildebrand.

TOMATOES WITH DUMPLINGS.

1 Can tomatoes.

1 Small onion.

Salt.

Pepper.

Sugar.

Bay leaf.

Into 1 can of tomatoes, put $1\frac{1}{4}$ teaspoonful salt, 1 bay leaf, a shake of cayenne pepper and 1 onion cut fine. Boil slowly for 1-2 hour, then add dumplings, made with one cup flour, 1 teaspoonful baking powder, $1\frac{1}{4}$ teaspoonful salt, 2 tablespoonsful melted butter, one egg and one cup of milk. Drop into the tomatoes with a teaspoon, cook 10 minutes without removing the cover of the kettle.

—B. W. H.

A GOOD POTATO DISH.

5 potatoes.

1-2 Cup milk.

Butter

Cheese.

Peel and cut into small cubes, 5 ordinary sized potatoes. Crisp in cold water, drain and boil until tender. Drain off the water, sprinkle over them a little salt and pepper, add a generous half cup of milk, scatter bits of butter over the top and cover with grated cheese or slice it very thin. Bake quickly in the oven and serve at once.

MEMORANDA.

STEWED EGG PLANT.

- 2 Medium sized egg plants.
- 4 Medium sized tomatoes.
- 1 Onion.
- 2 Cloves of garlic.
- 2 Teaspoonsful butter.
- 1-2 Cup Salt.
- Cayenne or Paprika.
- Flour to thicken.

Peel and cut each plant into 6 or 8 pieces. Boil for 1-2 hour in water with 1-2 cup of salt. In another sauce pan put in the butter, add the onion and garlic, cut very fine. Fry until hot but not brown. Peel the tomatoes, cut in pieces and add. Simmer until the egg plant is tender. Drain the egg plant, sprinkle a heaping teaspoonful of flour over it, turn in the tomato sauce, add a little paprika or red pepper. Simmer 15 minutes. The egg plant is usually salty enough.

—E. S. Cherry.

ASPARAGUS WITH EGG SAUCE.

Cut the tender parts of 2 pounds of asparagus in pieces. Boil in salted water until tender, about 30 minutes, drain. Melt 1 tablespoonful butter in a sauce pan, add 1 tablespoonful flour, cook a minute, add a cup of cream and a little salt, let it boil until it thickens. Beat the yolks of 2 eggs with a little milk, stir into the sauce but do not let it boil again.

Add asparagus, a little nutmeg and serve.

—O. L.

STUFFED CABBAGE.

1 Medium sized cabbage, remove outer leaves, also scoop out the heart of the cabbage big enough to hold 1 to 1 1-2 pounds of sausage meat. Cover the open end with several large leaves. Tie securely with a good string. Throw in salted boiling water. Cook about 2 hours. Remove the string and serve whole.

—A. E. Peterson.

MEMORANDA.

SPINACH.

- 6 Bunches of spinach.
- 1 Onion.
- 2 Tablespoonsful butter.
- 1-2 Cup milk.
- 1 Teaspoonful flour.
- Salt and pepper to taste.

Look over spinach carefully, wash in 2 or 3 waters, if the stalks are not perfectly tender cut the leaves from the stalks. Boil 20 to 30 minutes in salted water. Let it drain good, then chop it fine. Brown the chopped onion in pan with the butter, add the flour, salt, pepper and milk, let come to a boil, add spinach, cook about 10 minutes longer and serve.

POTATOES IN HALF SHELLS.

- 6 Potatoes.
- 2 Eggs.
- Milk.
- Butter.
- Cheese.

Wash well and bake 6 medium sized potatoes. When done, cut in halves the long way. Scoop out the inside. Mash, add 2 tablespoonsful of butter. Moisten with three tablespoonsful hot milk or cream, add salt and pepper and the whites of 2 eggs, well beaten. Refill the skins, heaping slightly, and bake ten minutes in a hot oven. These may be sprinkled with grated cheese before baking if desired.

PLAIN MASHED POTATOES.

- 5 Medium sized potatoes.
- 1 Tablespoonful butter.
- 1-2 Cup cream or milk.
- Salt.

Pare and lay them in cold water for 1 hour, put them on to boil in salted water, when done drain well, mash with a potato masher, have the butter melted and milk heated, put into the potatoes, add a little salt and beat light.

MEMORANDA.

SPAGHETTI SPANISH.

2 Cups broken spaghetti.

1 can tomatoes.

1 Onion.

Bacon.

2 Cloves of garlic.

Cayenne, salt.

Boil spaghetti in plenty of salted boiling water from 30 to 40 minutes, drain. Cut bacon very fine, fry a light brown with a minced onion and garlic, add salt, pepper, and the tomatoes, cook slowly about ten minutes, add the spaghetti, let simmer a little longer.

—K. H.

BAKED BEANS.

1 Pint beans.

1-2 Pound bacon or salt pork.

2 Tablespoonsful molasses.

1-2 Teaspoonful mustard.

Pick over beans free from dirt and stones, wash and soak in cold water over night. In the morning pour off the water. Cover with boiling water and boil about 1 hour or until the outer skin begins to split. Drain off water. Put a layer of beans in bean pot then a few slices of pork, then some beans. Continue till pot is filled. Mix the molasses and mustard with a little water. Pour over beans and add boiling water enough to cover them. Bake 8 to 10 hours add a little more water occasionally.

SPANISH BEANS.

1 Cup of white beans, parboil.

1 Cup of brown beans, parboil.

1 Chopped onion.

1 Chili pepper left in the beans until they have the desired flavor.

1 Large tomato cooked with salt but no pepper as dry as possible, without burning.

Put all the ingredients together and cook.

—D. Holmes.

MEMORANDA.

RED-CABBAGE.

- 1 Medium sized cabbage.
- 1 Minced onion.
- 3 Tablespoonsful butter or good drippings.
- 3 Tablespoonsful vinegar.
- 1 Tablespoonful sugar.
- A little salt.

Heat the butter in saucepan, add the onion, salt and shaven cabbage, add very little water if necessary. Simmer about 3 hours. Add vinegar and sugar 1-2 hour before serving. —K.H.

FRIED PARSNIPS.

Scrape parsnips and cut in long slices about 1-3 of an inch thick. Boil in salted water 30 minutes, drain. Have plenty of butter in a frying pan. As soon as hot put in enough parsnips to cover the bottom, fry brown on both sides and serve on hot dish.

—C. C.

STEAMED SPINACH.

- 1 Quart spinach, cleaned.
- 1 Tablespoonful butter.
- Salt.

Put the spinach in a stewpan without water. Let it simmer for 20 minutes, drain, add butter and salt, and beat well with a spoon.

—E. S. Cherry.

BEETS.

Clean these nicely, but do not cut or pare them, leaving on a short piece of the stalk. Put them on to boil in plenty of water, boil from 1 to 2 hours, according to size. When done, skin while hot, slice thin in dish. Put on salt, pepper and melted butter. Serve hot. They are also nice cold with vinegar over them.

BAKED CABBAGE.

Boil a firm white cabbage in water till tender, drain, set aside until cold, then chop fine, add 2 well beaten eggs, a tablespoonful of butter, pepper, salt and 1-2 cup of cream, stir all well together and bake in a well buttered pudding dish until brown and serve.

BOILED CAULIFLOWER.

Wash and soak cauliflower in cold water for an hour, tie in a piece of net or cheese cloth to keep it from breaking. Then put in salted boiling water, boil about 30 minutes, remove the net, stand it on a round dish, with the flower up.

Serve with plenty of melted butter.

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HOW TO MAKE GOOD PIE PASTE.

Sift about a sifter half full of flour into dish—In center of flour put a cup of good hard lard and a tablespoonful of salt. Squeeze the lard through the fingers three or four times; taking up a little flour each time, then with a spoon stir in a cup of cold water and enough more flour that it may be quickly and lightly handled on the board. Do not knead pie crust. Take only enough dough on the board for one crust at a time. To take in more flour so that it won't stick, give the dough a rolling and tossing movement, much handling softens the lard and causes it to stick, this necessitating more flour which causes a stiff hard crust or a floury crumbling one, if the above directions are followed, you have a rich flaky crust which tastes as if made of part butter..

—Mrs. H. G. Van Dusen.

LEMON PIE.

4 Eggs, separated.

1 Cup powdered sugar.

Two lemons, (if desired sour); one and a half (if moderately sour) grated rind of one.

Take yolks, sugar, lemon juice, and rind, and steam until thick. Whip whites stiff and beat well into steamed mixture.

Have deep crust already baked, put mixture into crust, set in oven for few minutes, not longer as eggs will get tough.

—Ying Yik.

MEMORANDA.

PINEAPPLE PIE.

1-2 Cup butter.

1-2 Cup sugar.

1-2 Cup cream.

1 Cup milk.

3 Eggs, yolks and whites separated.

Put butter, sugar, cream, milk and yolks of eggs into double boiler; and when hot, thicken with a little flour thoroughly mixed with water. When real thick and commencing to cool, add grated rind of lemon, 1-2 teaspoonful lemon extract and 1-2 pt. can grated pineapple.

—Mrs. C. L. Houston.

PUMPKIN PIE.

3 Cups pumpkin, after put through a sieve.

2 Eggs, yolks mixed into pumpkin.

1-2 Cup New Orleans molasses.

1 Cup cream.

3 Tablespoonsful brown sugar.

Grated rind of one lemon, spices to taste, nutmeg, cinnamon, allspice, salt, last of all fold in well beaten whites of eggs; bake at least 1-2 to 3-4 of an hour. Then whip 1 pt. of cream. Drain, flavor with extract of lemon, and put over top of pie. Delicious.

—Mrs. C. L. Houston.

CREAM PIE.

1 pt. of milk scalded.

2 Tablespoonsful corn starch.

3 Tablespoonful sugar.

Yolks of 2 eggs.

Wet the starch with a little cold milk, beat the eggs and sugar until light, and stir into the scalded milk; flavor with lemon and set aside to cool. Line a pie plate with nice puff paste and bake. When baked, fill with the cream and cover with frosting made of the whites of the eggs beaten dry with 2 tablespoonsful of powdered sugar. Put in oven and brown lightly.

—Mrs. G. H. George.

MEMORANDA.

PASTRY.

- 1 Cup lard and butter.
- 1 Cup water.
- 3 Cups flour.
- 1-2 ~~Table~~^{Tea}spoonful salt.

Put these into a mixing pan and chop together with a knife. Cut pieces off and roll. Brush the tops of pies with white of egg.

—Mrs. Cherry.

MINCE MEAT.

- 4 lbs. lean beef boiled; and when cold chopped fine.
- 3 lbs. of beef suet, cleared of strings and minced to powder.
- 6 lbs. Apples, chopped fine.
- 4 lbs. Raisins, seeded.
- 4 lbs. Currants.
- 1 lb. Citron, cut fine.
- 1-2 lb. Candied lemon peel.
- 1-2 lb. Candied orange peel.
- 2 Tablespoonsful allspice.
- 3 Tablespoonsful cinnamon.
- 1 Tablespoonful cloves.
- 1 Teaspoonful mace.
- 4 Nutmegs.
- 1 Tablespoonful salt.
- 2 1-2 pounds sugar.
- 1 qt. sherry.
- 1 qt. Brandy.
- 1 Bottle port wine.
- 2 qts. boiled cider.
- 1-2 qt. Sweet cider.
- 1-2 Pint New Orleans molasses.

Put in a stone jar and keep covered

—Receipe of Mrs. Charles Rogers.

PEACH PIE.

Line pie tin with good pastry, fill with peaches peeled and halved. Sprinkle with 1-2 cup sugar and sift over 1 tablespoonful flour and a few bits of butter. Just before serving fill with whipped cream.

MEMORANDA.

CUSTARD PIE.

- 4 Eggs.
- 1 1-2 Cups sugar.
- 1 qt. Milk.
- 1 Teaspoonful vanilla.
- 1-4 Teaspoonful nutmeg.

Beat the eggs to a froth, add the sugar, milk and vanilla. Line two deep pie pans with pie crust, pour in mixture, sprinkle tops with the nutmeg, bake till just set. When a juice appears on custard it is a sign it is baked just too long.

—Mrs. H. G. Van Dusen.

BANANA PIE.

Slice 2 bananas and add to a custard of milk, eggs and sugar. Cover top with meringue.

—Mrs. Boyer.

CHERRY PIE.

Line a pie tin with good pastry. Fill with pitted cherries, add sugar, put cross bars of pastry on top. When baked beat up 1 egg and pour over, set back in oven till egg absorbs the juice.

STRAWBERRY PIE. FOR TEA.

Line pie tin with good pastry, prick with fork to let out air. Bake. Then for the evening tea, wash, hull and crush berries with sugar. Fill the crust and serve with whipped cream.

VERY GOOD TRIED PIE.

- 1 Good sized apple.
- 1 Lemon and grated rind.
- 2 Eggs.
- 1-2 Cup milk.
- 1-2 Cup sugar.

Chop apples, grate the rind and juice of lemon, beat yolks of eggs with milk and sugar. Mix all together, pour in deep pie tin lined with good pie pastry. When baked, spread on meringue of the white of eggs.

MEMORANDA

VICTORIA PIE.

Steam 6 apples till tender, press through sieve and mix in 1 tablespoonful of butter while hot: let stand till cool, add yolks of 3 eggs, juice of 1 lemon, 3-4 cup sugar, 1 small cup of cream. Line pie tin with paste, fill with mixture. Bake in quick oven.

—Mrs. H. G. Smith.

CHOCOLATE PIE.

- 4 Tablespoonsful grated chocolate.
- 1 pt. Water.
- 2 Eggs.
- 6 Tablespoonsful sugar.
- 2 Tablespoonsful cornstarch.
- 1 Teaspoonful vanilla.

Beat yolks, mix all together, boil till thick, bake the crust, pour in mixture, beat whites of eggs with a little sugar, spread on top, set in oven till slightly brown.

—Mrs. Garmley.

RHUBARB PIE.

- 2 Cups rhubarb.
- 1 Cup sugar.
- 2 Eggs, yolks only.
- 1 Tablespoonful flour.
- Butter size of walnut.

Strip the skin from rhubarb, cover with boiling water and let stand while making paste. Then drain water off and add the beaten yolks, sugar, flour and butter. Bake. Serve while still warm.

—Mrs. Boke.

LEMON PIE.

Beat the yolks of 3 eggs with 3-4 cup of sugar and the grated rind and juice of 1 lemon. Cook in a double boiler until thick. Then beat the whites of the 3 eggs stiff and stir into this mixture, first taking it from the stove. Put it into a baked crust and put into oven about five minutes to brown.

—Mrs. Cole.

RAISIN PIE.

1 Cup seeded raisins, sultanas.

1 Cup cream.

3-4 Cup sugar.

Bake between crusts.

—Mrs. Bell Jackson.

CREAM PIE.

1 pt. Cream.

1-2 Cup sugar.

3 Eggs.

2 Tablespoonsful cornstarch.

1-2 Teaspoonful lemon juice.

Put cream and sugar on stove in double boiler. When it reaches the boiling point add yolks of 3 eggs, beaten well, and cornstarch dissolved in a little milk, stir until it thickens to avoid getting lumpy, add lemon juice and cook for 1-2 hour. When done, pour in baked crust, beat whites to a stiff froth, add 3 table-spoonsful of sugar. Pour over top of pie and put in oven until light brown.

— Mrs. Cole.

SQUASH PIE.

2 Cups squash.

1 1-2 Cups milk.

1 Cup sugar, or to taste.

2 Eggs.

2 Teaspoonsful cinnamon.

1-2 Teaspoonful ginger.

1 Tablespoonful molasses.

Little nutmeg and a pinch of salt.

Boil squash and mash, beat eggs, add milk, sugar and spices. Mix all together, then strain, and bake 3-4 to 1 hour in moderate oven (not to hot). When mixture is strained, beat with egg-beater until perfectly smooth.

—Mrs. Frank Sanborn.

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FANCY BAKED APPLES.

Peel and core medium sized apples.

Put in baking dish and pour 1-2 cup of water over them. Set in hot oven. When heated, coat each with sugar and bake till tender. Make a syrup of

1 Cup sugar.

1 Cup water.

2 Tablespoonsful chopped raisins.

2 Tablespoonsful chopped candied cherries.

2 Tablespoonsful pineapple.

2 Tablespoonsful chopped almonds.

Juice and grated rind of one lemon.

When sugar is dissolved, simmer 1-2 hour. When apples are done, put in small glass dishes, fill with cooked sweets, pour syrup over them and serve with whipped cream.

—Mrs. Chas. S. Brown.

FIG PUDDING.

1-2 lb. Figs, chopped.

1-2 lb. Bread crumbs.

1-2 lb. Suet, chopped.

1-4 lb. Sugar.

2 Eggs.

1 Lemon.

2 Pieces lemon peel, chopped.

Mix and boil or steam for 3 hours. Serve with sweet sauce.

—Mrs. E. S. Cherry.

MEMORANDA.

RICE PUDDING.

2-3 Cup of rice.

Milk and apples, (pared and cored).

Boil rice in sweet milk, with a little salt and butter. When the grains of rice are tender, pour it over the apples, which have been placed in a buttered pan, sprinkling with sugar. Bake until apples are thoroughly done. Serve with sugar and cream.

BROWN BETTY.

Peel and chop apples and mix with sugar and cinnamon, next mix melted butter with stale bread crumbs.

Bake in earthen dish; first put in a layer of breadcrumbs, then apples, then bread, and always bread on top. Put small pieces of butter over the top layer and bake.

Mrs. A. S.

ORANGE PUDDING.

5 Oranges, (seeds extracted).

1 Cup sugar.

1 pt. milk.

6 Eggs.

Lady fingers.

Line the bottom of pudding dish with the lady fingers, slice over them oranges; pour over them a cup of sugar; over this, a custard made of the milk and eggs, sweetened to taste, (leaving out the whites of 3 eggs). beat the whites of eggs to stiff froth, add sugar, put on top of pudding and set in oven to brown. Eat cold. Peaches may be substituted.

—Mrs. I. Bergman.

APPLE SNOW.

Pare and core six good sized apples, steam them in two tablespoonsful of water with a little lemon peel till quite soft, one fourth pound finely sifted white sugar, whites of two eggs. Beat well for three quarters of an hour without stopping, serve heaped in custard glasses.

—Mrs. G. Zeigler.

MEMORANDA.

LEMON PUDDING.

- 1 pt. Bread crumbs.
- 1 qt. Milk.
- 1 Cup sugar.
- 4 Eggs.
- Grated rind of one lemon.
- Butter size of an egg.

Mix the bread crumbs, milk, sugar, yolks of eggs, rind of lemon, butter, and bake. Whip whites of eggs stiff; add 4 tablespoonsful sugar, 1 tablespoonful lemon juice, spread on pudding. return to oven and brown. Serve with cold cream.

PINEAPPLE PUDDING.

- 1 Can pineapple.
- 1 Cup bread crumbs.
- 1 Cup sugar.
- 1-4 Cup butter.
- 4 Eggs.

Cream butter, sugar, add eggs beaten light, then bread crumbs and pineapple, add juice of pineapple last.

—Mrs. G. Zeigler.

HONEYCOMB PUDDING.

- 1-2 Cup flour.
- 1-2 Cup sugar.
- 1-2 Cup butter.
- 1-2 Cup milk.

Beat these well and add 4 eggs well beaten, 1 cup molasses and stir 1 teaspoonful soda into it until it foams, add this last. Bake.

SAUCE.

- 1-2 Cup butter.
 - 1-2 Cup sugar.
 - 1 Cup water.
 - 1 Tablespoonful flour.
- Sift flour and sugar. Flavor.

—Mrs. Fred Simington.

MEMORANDA.

MOCK PLUM PUDDING.

1 Cup fresh chopped suet.

1 1-2 Cups brown sugar.

2 Cups seeded raisins.

A little shredded citron, candied orange and lemon peel can be added if desired.

Then add 1 cup of grated carrot.

1 Cup grated potato.

Sift 2 1-2 Cups of flour with one teaspoonful soda, a pinch of salt, a little cinnamon and nutmeg, and add it to the first mixture with a teaspoonful of almond extract. Steam for three hours.

—Miss E. G.

INDIAN PUDDING.

1-2 Cup tapioca.

1-4 Cup Indian meal.

1 qt. Milk.

1 Cup molasses.

2 Tablespoonsful butter.

1-2 Teaspoonful salt.

Sprinkle tapioca and Indian meal mixed into 1 qt. of boiling milk, stir and cook till tapioca becomes transparent, add the molasses, butter and salt and turn into a buttered baking dish. Pour over top 1 1-2 cups cold milk. Place in oven without stirring and bake 1 hour.

CHOCOLATE PUDDING.

1 qt. Sweet milk.

1 Cup grated chocolate.

2 Cups sugar.

5 Eggs.

1 lb. Bread crumbs.

1 Teaspoonful cinnamon.

1 Teaspoonful vanilla.

Pour the milk over the bread crumbs, and let stand for five or ten minutes, then add the sugar and chocolate and the eggs, well beaten, lastly add the spice and flavoring. Bake in the oven till firm. Serve with hard sauce.

—Miss S. B.

MEMORANDA.

CORNSTARCH PUDDING.

- 2 Tablespoonsful cornstarch.
- 1 Cup sugar.
- 2 Cups boiling water.
- Juice of one lemon.
- Beaten whites of 3 eggs.

Stir cornstarch and sugar together; pour over this the boiling water and cook. Just before taking from the stove, squeeze in the juice of one lemon, when cool, beat in the whites of eggs.

SAUCE.

- Yolks of 3 eggs.
- 1 Small Tablespoonful of cornstarch.
- 1 Pint milk.
- 1 Small cup sugar.

Stir the yolks of the eggs and cornstarch into the boiling milk, to which has been added the sugar, flavor with vanilla, when done pour over the pudding.

—Miss Carroll Young.

AMSTERDAM PUDDING.

- 1 Cup milk.
- 1 Cup fine cracker crumbs.
- 1 Tablespoonful butter.
- 2 Teaspoonsful cocoa.
- 1-2 Cup sugar.
- 4 Eggs.

Pour scalding milk over cracker crumbs; add butter, mix the cocoa, and sugar, add it to milk, etc. Add teaspoonful of vanilla, the whites of the eggs, beaten to a froth. Boil in a buttered mould 1 hour and serve with a

YELLOW SAUCE.

- 1-4 Cup sugar.
- 1-2 Cup water.
- 1-4 Cup lemon juice.

Mix the above with the yolks of the four eggs, stir well over the fire until it thickens.

—Miss N. E. Utzinger.

NUT PUDDING.

- 2 Cups whole wheat flour, (one of white, if preferred).
- 1-2 Teaspoonful soda.
- 1-2 Teaspoonful salt.
- 1 Teaspoonful baking powder.
- 1 Cup raisins.
- 1 Cup walnuts.
- 1 Cup milk.
- 1-2 Cup molasses.

Sift or mix the soda and salt together, add the molasses and stir to a light brown; sift the flour and baking powder, add to the molasses. etc., add nuts, milk raisins. Boil for 2 hours in double boiler.

LEMON SAUCE.

- 1 1-2 Cups water.
- 1 Teaspoonful butter.
- 1 Cup sugar.
- Juice and grated rind of one lemon.
- 1 Tablespoonful cornstarch.

Mix cornstarch with a little water and add to water and sugar and lemon, after it comes to a boil. Add butter when it thickens.

—Mrs. S. E. V.

SUET PUDDING AS MANUFACTURED BY IKE BERGMAN.

- 1 3-4 Cups of suet, chopped very fine.
- 1 Cup raisins.
- 1-2 Cup currants.
- 1 pt. Milk.
- 1 Cup molasses.
- 1 Tablespoonful brown sugar.
- 1 Teaspoonful soda, dissolved in a little hot water.
- 1-2 Teaspoonful salt.
- 3 Cups flour, before sifting.
- 2 Eggs, well beaten.
- Some nutmeg, a very little alspice and cloves.

Put in mould with a tight cover, set in a pan of hot water and let boil a good 3 hours. It is alright. Eat with hard or wine sauce.

SMALL PUDDING.

2 Eggs.

4 Tablespoonsful of any preserves.

3 Tablespoonsful of melted butter.

Small cup of flour.

1-2 Teaspoonful soda.

4 Tablespoonsful sugar.

Bake and serve with any plain pudding sauce.

—Miss Carroll Young.

STALE CAKE, GINGERBREAD OR DOUGHNUT PUDDING.

3-4 Cup milk.

1-4 Cup molasses.

2-3 Cup stoned raisins.

1-4 Teaspoonful cloves.

3-4 Teaspoonful cinnamon.

1-2 Teaspoonful salt.

1 Egg, lightly beaten.

1-2 Tablespoonful melted butter.

1 Even teaspoonful soda.

2 Cups flour.

1 Cup crumbs of any of the above: pour over this 1-4 cup of milk, and let it stand until soaked. Hash soft with a fork, then add 1-2 cup milk, the molasses, raisins, cloves, cinnamon, salt, egg, butter, soda and flour.

Put into a greased lard pail and set in steamer or kettle and steam 2 hours.

—Miss E. B. R.

CITRON PUDDING.

1-2 lb. Candied citron peel.

1-2 lb. Bread crumbs.

1-2 lb. Carrot.

6 oz. Suet.

1-4 lb. Brown sugar.

1-2 oz. Chopped almonds.

3 Eggs.

Grate the carrot, chop the suet, shred citron, mix all these dry ingredients together, add eggs well beaten, stir all well; put the mixture into a well greased mould and steam three hours. Serve hot.

FRUIT PUDDING.

2 Cups stale bread, cut in small pieces.

1-2 Cup sugar.

1 Cup milk.

1-2 Cup Sultana raisins.

Grated rind of 1 lemon.

Small piece candied orange peel, cut fine.

4 Eggs, yolks only.

1-2 Cup cream.

1-4 Cup sherry.

1 Saltspoonful of salt.

Melt sugar in saucepan, add milk and stir until the sugar is dissolved, beat up the eggs and pour the hot mixture into them, pour all over the bread, let soak 10 minutes, then add the other ingredients. Pour into buttered mould, steam 1 1-2 hours.

—Mrs. N. Troyer.

ENGLISH PLUM PUDDING.

1 lb. Bread crumbs.

1 lb. Flour.

1 lb. Chopped suet.

1 lb. Each, sugar, currants, large raisins, (chopped).

1-4 lb. Candied citron, orange and lemon peel.

6 Eggs.

Milk, (a little).

Mix above ingredients with eggs. If too stiff, a little milk may be added. Fill a buttered bowl and steam for the greater part of three days.

SAUCE.

1 Tablespoonful flour.

1 Tablespoonful butter.

1 Cup sugar.

1 Egg.

A little brandy.

1-2 Pint milk.

A little salt.

Mix together thoroughly and heat in double boiler. Add brandy and ^{serve} ~~sauce~~.

—Mrs. Frank Spittle.

Sauces for Puddings.

PLUM PUDDING SAUCE.

Cream together 1 cup sugar.

1-2 Cup butter.

When light and creamy, add the well beaten yolks of 4 eggs. Stir into this 1 wine glass of wine or brandy, a pinch of salt and 1 large cup hot cream or rich milk.

Beat this mixture well; place in a saucepan over the fire; stir until cooked sufficiently to thicken like cream.

WINE SAUCE.

1 Cup sugar.

1-2 Cup butter, beaten to a cream.

Yolk of 1 egg, beaten and added, then the white of the egg, beaten and added.

Melt over the tea-kettle and add 1-2 wine-glass good wine.

—Mrs. R.

LEMON SAUCE.

1 Cup sugar.

1-2 Cup butter.

1 Egg, beaten light.

1 Lemon, juice and grated rind.

1-2 Cup boiling water.

Put in a tin basin and thicken over steam.

PLUM PUDDING SAUCE.

1 Pint boiling milk.

Cream together 1 cup sugar.

1-2 Cup butter.

1 Tablespoonful flour.

1 Egg, well beaten.

Stir in boiling milk and cook until the consistency of cream.

MEMORANDA.

PLAIN COLD HARD SAUCE.

Stir together 1 cup white sugar.

1-2 Cup butter, until it is creamy and light.

Add flavoring to taste.

White of one egg, beaten stiff.

MAPLE SYRUP SAUCE.

Put 1 lb. maple sugar in a basin and add 1 pint water.

Boil 5 minutes. Serve with any kind of pudding.

NUNS BUTTER.

(A Delicious Sauce).

Wash by putting under water, 1-4 lb. butter; beat to a cream and add gradually 1-2 lb. powdered sugar.

When very light, drop in an unbeaten egg; beat five minutes; add the white of another egg and again beat for five minutes.

Place the mixture in a serving dish and dust with nutmeg. Place on ice.

Serve this sauce with dumplings, hot puddings or individual strawberry short cakes—omit nutmeg with latter.

—Mrs. P. A. Stokes.

MEMORANDA.

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IN THE EATING.

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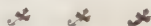
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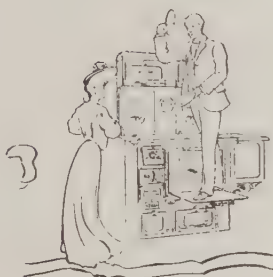
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MOCHA TART.

- 1 Cup flour.
- 1 Cup powdered sugar.
- 1 Teaspoonful baking powder.
- 4 Eggs.
- 1 1-2 Teaspoonful Mocha extract.

Beat yolks and sugar very light, add Mocha extract. Beat whites very stiff and add last. Bake in layers.

FILLING.

Whip one pint cream, sweeten to taste and add 2 1-2 teaspoonful Mocha Extract.

VANITY CAKE.

- 1 1-2 Cupful sugar.
- 1-2 Cupful butter.
- 1-2 Cupful milk.
- 1 1-2 Cupful flour.
- 1-2 Cupful cornstarch.
- 2 Teaspoonsful baking powder.
- Whites of 6 eggs.
- Flavor well with vanilla.

FILLING.

- 1 Cupful brown sugar.
 - 1 Cupful walnuts chopped.
 - 1 Cupful sour cream.
- Boil until thickens.

—Mrs. F. J. Taylor.

MEMORANDA

FLAKE CAKE.

- 1-2 Cup sugar.
- 1-2 Cup butter.
- 1-2 Cup sour milk.
- 1-2 Cup molasses.
- 2 Eggs.
- 2 Teaspoonsful soda (level.)
- 2 Cups flour.
- 1 Teaspoonful each of alspice and cinnamon.
- 1-4 Teaspoonful cloves.

Put 1 teaspoonful soda in flour and 1 in molasses. Bake in two layers and put together with raisin filling.

RAISIN FILLING.

- 1 Cup sugar.
- 1-4 Cup boiling water, beat till it threads.

Put over the whites of two eggs beaten stiff, beat well and add 1 cup of finely chopped raisins.

—Mrs. Garner.

Bur: + ~~RAISIN~~ CAKE.

- 1 1-2 Cups sugar.
- 1-2 Cup butter.
- 3 Eggs.
- 1 Cup water.
- 3 Tablespoonsful caramel.
- 2 Teaspoonsful vanilla.
- 3 Teaspoonsful baking powder.
- 2 1-2 Cups flour.

FILLING.

Boil 1 1-2 cups sugar and 2-3 cup water until the mixture threads, pour over the beaten whites of 2 eggs, add vanilla and one tablespoonful caramel, and beat until creamy.

—J. E. Chase.

MEMORANDA.

BURNT LEATHER CAKE.

2-3 Cup sugar; put on stove and let cook until dark brown, add 1-2 cup water, and cook until thick like molasses. Be careful when pouring the water into the browned sugar as it is liable to fly up and burn ones fingers.

DELICIOUS.

- 2 Cups powdered sugar.
- 1-2 Cup butter.
- 5 Eggs, (whites).
- 1 Cup milk.
- 3 Cups flour.
- 1 Teaspoonful cream tartar.
- 1-2 Teaspoonful soda.

FILLING.

- 1 Cup sweet cream, whipped stiff.
 - 3 Tablespoonsful powdered sugar.
 - 1-2 Cup grated cocoanut stirred in lightly at the last.
 - 1 Teaspoonful rosewater.
- Must be eaten soon after it is made.
- Mrs. C. Rogers.

CARAMEL CAKE.

- 1 Cup sugar, scant.
- 1-2 Cup butter, creamed together.
- 1-2 Cup sweet milk.
- 2 Cups flour.
- Whites of 4 eggs beaten stiff.
- 1 Teaspoonful (heaping) baking powder.
- A pinch salt.

FILLING.

- 3 Small cups brown sugar.
 - 1 Cup cream or milk.
 - 1-3 Cup butter.
- Boil until the consistency of cream, stir often and flavor with vanilla.

—Mrs. Garner.

MEMORANDA.

SPICE CAKE.

1-2 Cup sugar.
2 Eggs.
2 Cups sifted flour.
1 Seant teaspoonful soda.
1-2 Teaspoonful cinnamon and nutmeg.
1 Cup seeded raisins.
1-2 cup butter.
1-2 Cup sour cream.
1-2 Cup New Orleans molasses.
1-2 Teaspoonful ginger.
Grated rind of 1 lemon.

—Clever Cooking.

SPONGE GINGER CAKE.

1 Cup shortening, butter or lard.
1-Cup sour milk or coffee.
1 Tablespoonful ginger.
1 Teaspoonful soda, dissolved in the milk.
2 Cups molasses.
2 Eggs.
4 Cups flour.
1 Teaspoonful cloves and salt.

—Clever Cooking.

JAM CAKE.

1 Cup sugar.
1-2 Cup butter.
1-2 Cup sour milk.
1 Cup jam of any kind.
1 1-2 Cup flour.
3 Eggs.
1 Teaspoonful soda.
1 Teaspoonful cinnamon, cloves and nutmegs.

BOILED ICING.

3 Cups sugar.
1-2 Cup water, boiled until thick, while boiling hot pour over the beaten whites of 3 eggs, stirring rapidly all the time until cold, and flavor with vanilla.

—Mrs. Trullinger.

MEMORANDA.

ORANGE CAKE.

- 1 Cup sugar.
- 1-3 Cup butter.
- 1 1-2 Cup flour.
- Whites of 3 eggs.
- Juice of 1 orange with enough water to make 1-2 cup.
- 1 Teaspoonful baking powder.

FROSTING.

- 1 1-2 Cup sugar.
- 1-2 Cup milk, cook until it begins to harden, in cold water.

Grate the rind of one orange, add a little of the partly cooked syrup to extract the flavor; strain and add to the frosting while it is cooling; after the frosting has stopped boiling, stir until creamy and spread quickly on top of cake.

—Mrs. Garner.

DRIED APPLE CAKE.

- 2 Cups syrup or molasses.
- 3 Cups dried apples.
- 1 Cup butter.
- 1 Cup sugar.
- 1 Cup sour milk.
- 1 Teaspoonful soda.
- 4 Eggs.
- 4 Cups flour.
- 1 Cup currants, (or more.)
- 1 Cup raisins, (or more.)
- 1 Teaspoonful cloves.
- 1 Teaspoonful cinnamon.
- 1 Nutmeg.
- 2 Teaspoonsful baking powder.

Soak apples in as little water as possible over night, in the morning chop fine and boil 1-2 hour in molasses, when cold add butter, sugar and milk with soda dissolved, eggs, flour, fruit, spices and yeast powder.

—Good Housekeeping.

MARSHMALLOW CAKE.

- 1 Cup sugar.
- 1-2 Cup butter.
- 1-2 Cup milk.
- 2 Cups flour.
- 2 Teaspoonsful baking powder, sifted with flour.

Whites of 4 eggs, beaten stiff.

Cream, butter and sugar, then add a little milk, then a little flour, then some of the egg and so on until all of the ingredients are in.

FILLING.

1 1-2 Cups sugar; 1-2 cup water, boil until it hairs, then add 15 cents worth of marshmallows, and pour all into beaten white of an egg, and beat until cold.

—Mrs. G. W. Lounsbury.

PORK CAKE.

- 1 Pound salt pork.
- 1 Cup molasses.
- 3 Eggs.
- 1 Pound raisins.
- 1-2 pint water.
- 2 Cups sugar.
- 2 Teaspoonsful soda.
- 4 1-2 Cups flour.

The pork must be chopped fine and boiled 2 minutes in 1-2 pint water. Flavor with cloves, cinnamon and nutmeg to suit taste.

—Clever Cooking.

LEMON SPONGE CAKE.

- 2 Cups sugar.
- 2 1-2 Cups flour.
- 1 Cup hot water.
- Yolks of 6 eggs.
- Whites of 3 eggs.
- 1 Tablespoonful baking powder.
- 1 Teaspoonful lemon flavoring.

Beat constantly for fifteen minutes the sugar and eggs. Herein lies the success of the cake. Add the other ingredients and bake in sponge cake pan.

NUT CAKE.

- 5 Eggs.
 - 1-2 Cup butter.
 - 1 Cup sugar.
 - 1 Cup raisins.
 - 1 Cup currants.
 - 1 Cup walnuts.
 - 1-2 Teaspoonful nutmeg, cinnamon, allspice and cloves.
 - 2 Teaspoonful baking powder; lemon flavoring. *2 1/2 cups flour*
- Mrs. Danziger.

SPONGE CAKE.

- 1-3 Cup cold water, mixed with beaten yolks of 3 eggs.
 - 1 Cup sugar.
 - 1 Cup flour.
 - 1-3 Teaspoonful Royal baking powder.
- Beat well, and add whites of eggs beaten to stiff froth.
- Mrs. F. Spittle.

POUND CAKE.

- 1 Cup sugar.
 - 1 Cup butter.
 - 1 Cup flour.
 - 5 Eggs.
 - 1 Teaspoonful baking powder.
- Cream the butter and sugar together well. Beat in the eggs one at a time, add flour and powder. Flavor to taste.
- Miss Boelling.

LOAF CAKE.

- Whites of 3 eggs.
 - 1 Cup sugar.
 - 1-2 Cup milk.
 - Extract.
 - Yolks of 4 eggs.
 - 1-2 Cup butter.
 - 2 Cups flour.
 - 2 Teaspoonful baking powder.
- A. Parker.

POTATO CAKE.

- 1-2 Cup butter.
 - 2 Cups sugar.
 - Yolks of five eggs.
 - 1-2 Cup each, citron and raisins.
 - 1 Cup nut meats.
 - 1 Cup black coffee.
 - 1 Square Baker's chocolate.
 - 1 Cup grated raw potatoes.
 - 1 Teaspoonful each, of cinnamon and cloves.
 - 1 teaspoonful soda, dissolved in the coffee. *tea Cupful*
 - 2 Heaping ~~teaspoonful~~ flour.
- Bake one hour.

—Mrs. J. Smith.

CHOCOLATE SPONGE CAKE.

- 6 Eggs.
 - 1 Cup sugar.
 - 1-2 Teaspoonful baking powder.
 - 1 Cup sifted flour.
- Flavor and grated chocolate to taste.
- Beat whites of eggs to stiff froth. Add sugar, then beaten yolks, then flavor with chocolate.
- Bake in slow oven 45 minutes.

—Mrs. Cherry.

CRACKER CAKE.

- 1-2 Cup butter; 1 1-2 cup sugar, creamed together.
 - 1 Cup sweet milk.
 - 1 Cup (scant) chocolate.
 - 2 Teaspoonsful cinnamon.
 - 2 Teaspoonsful nutmeg.
 - 2 Teaspoonsful vanilla.
 - 2 Cups sifted cracker crumbs.
 - 2 Cups walnuts.
 - 7 Eggs, beaten separately, added last.
- Bake one hour.

K. W., McMinnville.

GINGER POUND CAKE.

1-2 Pound butter.

1-2 Pound sugar.

3-4 Pound flour.

1 Teacup sour cream.

4 Eggs.

1-2 Pint molasses in which dissolve 1 teaspoonful soda.

1 Teaspoonful ginger.

Add 1-4 of a nutmeg, 1-2 spoon cinnamon, cream butter and sugar.

Add, the eggs well beaten, the molasses spices, cream and flour.

Bake nearly an hour in a moderate oven.

—Mrs. C. S. Brown.

WHITE FRUIT CAKE.

1 Cup butter.

2 Cups sugar.

1 Cup sweet milk.

2 1-2 Cups flour, with whites of 7 eggs.

2 Teaspoonsful baking powder.

1 lb. Each, of seeded raisins, figs and blanched almonds, and 1-4 lb. of citron, all chopped fine.

Mix all thoroughly before adding the fruit; add a teaspoonful lemon extract. Put baking powder in the flour and mix it well before adding it to the other ingredients. Sift a little flour over the fruit before stirring it in. Bake slowly 2 hours and try with a splint to see when it is done. A cup of grated cocoanut is a nice addition to this cake.

—Mrs. Parker.

JELLY ROLL.

4 eggs well beaten.

1 Tablespoonful cold water.

1 Cup sugar.

1 Cup flour and 1 teaspoonful baking powder.

Bake in dripping pan, turn out and spread with jelly, roll and dust with powdered sugar.

—Mrs. Ryrie.

SPONGE.

Beat 3 eggs 2 minutes.

Add 1 1-2 cups sugar, beat 5 minutes.

1 Cup flour, beat 2 minutes.

1-2 cup water; if soda is used, 1-2 teaspoonful in water, beat 2 minutes.

1 Cup flour and beat 5 minutes.

If cream of tartar is used, 1 teaspoonful sifted in flour; if baking powder is used, 2 teaspoonsful in the flour.

—“Webfoot.”

BLACK OR WEDDING CAKE.

1 lb. Brown sugar.

1 1-2 lbs. flour.

1 lb. currants, dredged.

1-2 lb. citron, cut thin.

1 lb. almonds, blanched and chopped.

1 Glass jelly.

1 Teaspoonful essence cinnamon.

1 Teaspoonful cloves.

1 lb. Butter.

12 Eggs.

2 lbs. Raisins, seeded.

1-2 lb. Figs, chopped.

1 Wine glass brandy.

2 Teaspoonful nutmeg.

Mix all well, the whites of the eggs and brandy last. Bake in two loaves for four hours, or longer, if not cooked through.

—Mrs. C. L. Houston.

SPONGE CAKE.

Yolks of 5 eggs.

1 Cup sugar, stir 15 minutes; beat whites until stiff froth.

1 Cup corn starch, with 1-2 teaspoonful baking powder.

1 Teaspoonful lemon juice.

Rind 1-2 lemon; pinch of salt.

Bake 40 minutes in slow oven without moving.

—Mrs. J. Winterholder.

BRIDE CAKE.

1 Scant cup butter.

3 Cups sugar.

1 Cup milk, then the beaten whites of 12 eggs; sift 3 teaspoonsful of baking powder into 1 cup of corn starch mixed with three cups of sifted flour.

Beat in gradually with the rest, flavor to taste. Bake slowly in a moderate oven.

—Mrs. Gilman.

POTATO CAKE.

2-3 Cups butter.

2 Cups sugar.

2 Cups sifted flour.

1 Cup mashed potato, (hot).

1-2 Cup milk.

1 Cup chopped nuts.

1 Cup ground chocolate.

4 Eggs.

2 Teaspoonsful baking powder.

Cream butter and sugar; add yolks of eggs, potato and chocolate. Sift baking powder and flour together five times, add milk and flour alternately. Add beaten whites and nuts last.

—Mrs. Laura Jordan.

NUT CAKE.

1 Cup butter.

2 Cups sugar.

Yolks of 4 eggs, well beaten.

1 Cup of cold water.

Mix above in the order given, beat well and add.

3 Cups of flour, measured before sifting.

1 Teaspoonful soda.

2 Teaspoonsful cream of tartar.

Whites 4 eggs, beaten stiff.

Vanilla to flavor.

2 Cups of chopped nuts.

Bake in bread pan.

—Mrs. T. R. Davies.

CAKE.

1 Level cup sugar.

1 Heaping cup flour.

1-3 cup butter, add to this, 2 eggs and fill cup with milk.

1 Tablespoonful baking powder, sifted, with sugar and flour.

Chop up nuts with cinnamon and sugar on top before putting in oven.

—Mrs. Christensen.

NO EGG CAKE.

1 Cup sugar.

3 ~~2~~ Tablespoonsful butter, (scant).

2 Cups flour.

1 Teaspoonful soda.

2 Teaspoonsful cream of tartar, stir thoroughly with the butter and add 1 cup sweet milk and beat thoroughly.

1 Teaspoonful vanilla.

soda & tartar in cream stir in butter
—Mrs. C. B. Morse.

CHOCOLATE SPICE CAKE.

Yolks of 5 eggs and white of 1. Beat well.

1 Cup sugar. (Beat well.)

1-2 Cup melted butter.

Add 1-3 teaspoonful cinnamon, ginger, nutmeg, alspice and cloves and 4 teaspoonsful chocolate.

1-2 Cup water.

2 Heaping Cups of flour.

1 1-2 Teaspoonful Royal baking powder. Flavor with vanilla.

Bake in layers.

FILLING.

2 Cups sugar. dissolve in water. Boil until stringy. Beat whites of 4 eggs until stiff; pour syrup over eggs and beat well. Take 1 tablespoonful of melted butter, add 4 teaspoonsful of chocolate add to whites of eggs. Spread between layers and sprinkle with chopped nuts.

—Mrs. Herman Wise.

LEMON CAKE.

- 4 Eggs, beaten separately.
- 2 Cups sugar.
- 1-2 Cup butter.
- 1-2 Cup sweet milk.
- 3 Cups flour.
- 2 Teaspoonsful baking powder, flavor with lemon.

—Grace Allen.

CREAM LAYER CAKE.

- 1 Cup sugar.
- 1-2 Cup butter.
- 3 Eggs.
- 2 Cups flour.
- 1-2 Cup sweet milk.
- 2 Level teaspoonsful baking powder.

CREAM FILLING.

- 1-2 pt. Cream.
 - 1-2 Cup pulverized sugar.
 - Flavor to taste with vanilla.
- Whip cream stiff, add sugar and flavor.
- Grace Allen.

QUICK CAKE.

- ~~1 Cup butter.~~
- 3 Cups sugar, (scant).
- 3-4 Cup of milk.
- 3 Eggs.
- 7 Tablespoonsful melted butter.
- 3 Cups flour.
- 2 Teaspoonsful baking powder.
- Flavor with vanilla.

Put everything in pan at once, before you stir or break it—eggs, sugar, flour, etc., then beat lively for a few minutes.—Have your cake pans ready before hand. Bake in a quick oven. This cake will keep moist and fresh for over a week.

—Miss D. Byrd.

MAPLE FILLING.

- 1 Cup maple syrup, (heated).
 - 1 Cup chopped walnuts.
 - 1 Cup chopped dates.
 - 1-2 Cup chopped raisins.
 - 1 Cup cocoanut.
 - 1-2 Cup cream, if too heavy.
 - Mix all thoroughly and add extract.
- Mrs. C. L. Houston.

PINEAPPLE FILLING.

- Whites of 3 eggs.
 - 1 Cup powdered sugar.
 - 1 Can grated pineapple.
- Spread.

ORANGE FILLING.

- Whites of 2 eggs.
 - 3 Cups sugar.
 - The grated rind and juice of 1 orange.
 - 1-2 the Juice of 1 lemon.
 - 2 Teaspoonsful extract of orange.
- Mrs. T. Trullinger.

FIG FILLING.

- 8 Figs chopped into small pieces.
- Cover with water and add 2 tablespoonsful sugar. Let simmer slowly on back of stove until thick like jelly. Frost the cake and spread figs over frosting.

CHOCOLATE FILLING.

- Whites of 3 eggs, beaten stiff.
 - 1 Cup sugar.
 - 1 Cup grated chocolate.
- Put between the layer and on top.

ALMOND FILLING.

- 2 lbs. Blanched almonds, pounded fine.
- 2 Eggs.
- 1 Cup sugar.
- 1 Teaspoonful extract vanilla.

CREAM FILLING.

1 Cup powdered sugar.

1-4 Cup hot water.

Let them simmer.

Beat white of an egg and mix with the above, when cold add

1-2 Cup chopped walnuts.

Tablespoonful grated cocoanut.

COCOANUT FILLING.

1 Grated cocoanut.

Whites of 2 eggs.

1 Cup sugar.

Spread between layers and on top of cake.

WATER ICING.

2 Cups sugar.

Water enough to make a thick paste.

A small pinch of cream of tartar.

Flavor with extract.

Beat well; if not stiff enough, add more sugar.

BOILED FROSTING.

1 Pint granulated sugar with water to dissolve it. Let it boil until it threads from the spoon. Beat the whites of 2 eggs stiff and pour the boiling sugar into it, beating all the time.

APPLE FILLING.

Pare and grate 3 apples.

2-3 Cup sugar.

1 Beaten egg.

Mix all and cook, stirring while cooking.

Flavor with lemon.

MOCHA FILLING.

1-2 inch Sweet unsalted butter, creamed with one cup powdered sugar until you cannot taste sugar. Add beaten yolks of two eggs and pour slowly, 1-4 cupful strong, hot, coffee.

Beat together well.

CHOCOLATE CREAM FILLING.

- 5 Tablespoonsful grated chocolate,
enough cream or milk to wet it.
- 1 Cup sugar.
- 1 Egg.
- 1 Teaspoonful vanilla.

Stir ingredients over fire until thoroughly mixed, having beaten the egg well before adding.

Add flavoring after it has been removed from fire. Very good.

—Mrs. G.

LADY BALTIMORE CAKE.

- 1 Cup butter.
- 2 Cups sugar.
- 3 1-2 Cups flour.
- 1 Cup sweet milk.
- 6 Eggs, (whites).
- 2 Teaspoonsful level, baking powder.
- 1 Teaspoonful rosewater.

Cream butter, add sugar gradually, beating continuously; then milk and flavoring; next flour, into which baking powder has been sifted, lastly, the stiffly beaten whites of eggs, which should be folded lightly into the dough. Bake 3 layer cake pans in rather hot oven.

FILLING.

- 3 Cups sugar.
- 1 Cup water.
- 3 Eggs, (whites.)
- 1 Cup nuts.
- 1 Cup chopped raisins.
- 5 figs.

Dissolve 3 cups granulated sugar in 1 cup boiling water, cook till it threads, pour over stiffly, beaten whites 3 eggs, stirring constantly. To this icing, add 1 cup chopped raisins, 1 cup chopped nut meats, pecans preferred and 5 figs cut into very thin strips, with this, ice both top and sides.

—Miss Henrietta Joslin, Cincinnati, Ohio.

LEMON FILLING.

Juice and grated rind of 1 lemon.

1 Cup sugar.

1 Egg.

1 Large sour apple, grated.

Beat all together and boil. Set to cool while you make the cake.

—Mrs. Allen.

CHOCOLATE LOAF CAKE.

2-3 Cup butter.

2 Cups sugar.

Yolks of 4 eggs; stir these together and add 1 cup grated potatoes, hot.

2-3 Cup milk.

3 Cups flour.

3 Level teaspoonsful baking powder; pinch of salt.

1 Teaspoonful vanilla.

1 Teaspoonful cinnamon.

1-2 Teaspoonful each, of cloves and nutmegs.

1 Cup cocoa.

1 Cup walnuts, chopped.

1 Cup chopped raisins; last, beaten whites of the eggs.

—Mrs. Wm. Boek.

SPICED CAKE.

1 Cup of sugar.

2 Cups flour.

2 Teaspoonsful baking powder.

1-4 Cup butter.

3 Eggs.

Small 1-2 cup milk.

1-2 Teaspoonful each, vanilla and lemon.

Beat eggs light, stir in butter, add vanilla and lemon, then add milk; sift flour twice, add baking powder, sugar, 1-2 teaspoonful each of cloves, nutmeg and cinnamon, then sift together into the eggs, butter and milk and beat well. Bake in layers, put frosting between or whipped cream.

—Mrs. Lena Lillevick.

LEMON FILLING.

- 1 Cup sugar.
- 1 Tablespoonful corn starch.
- 1 Tablespoonful butter.
- 1-2 Cup water.
- Juice of 2 lemons and grated rind of one.
- Cook until thick. —G.

WELLESLEY FUDGE CAKE.

- 1 Cup sugar.
- 2-3 Cup butter.
- 3 Eggs.
- 1 Cup milk.
- 2 1-2 Cups flour.
- 1 Heaping teaspoonful of baking powder.
- 1-4 Cup of chocolate.
- 1-2 Cup English walnuts, broken up coarsely.

Cream the butter and sugar together, add the cup of milk and stir in lightly the flour in which the baking powder has been sifted.

Then stir in the chocolate, which has been dissolved, by placing in a cup and setting in hot water. Add the nuts and lastly the eggs, which should be beaten, whites and yolks separately.

FUDGE FROSTING.

- 1 1-2 Tablespoonful of butter.
- 1-2 Cup unsweetened powdered cocoa.
- 1 1-4 Cup confectioners sugar, a pinch of salt.
- 1-4 Cup milk.

1-2 Teaspoonful vanilla, melt butter, add cocoa, sugar, salt and milk. Heat to boiling and boil about eight minutes. Remove from fire and beat until creamy. Add vanilla and pour over cake to depth of one quarter inch.

—Mrs. A. V. Allen.



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PLAIN COOKIES.

1 Cup butter.

1 Cup sugar.

1 Egg.

2 Tablespoonsful sour milk.

1-2 Teaspoonful soda dissolved in it.

Flour enough to roll out, about 4 cups, flavor to taste, and roll out thin.

—Mrs. G. W. Sanborn.

NUT COOKIES.

2 Cups brown sugar.

4 Eggs.

2 Cups nuts, (broken.)

1 Full cup flour.

1 Teaspoonful baking powder.

Beat eggs until light; then add sugar, then flour and baking powder and lastly nuts: have large pan well greased with butter and put very little of the mixture, spreading it all over the pan, cook about fifteen minutes and when done let stand a few minutes and cut into squares.

—Mrs. H. A.

PLAIN COOKIES.

1 Cup butter, (melted.)

2 Cups sugar.

2 Eggs.

2 Teaspoonsful baking powder.

Nutmeg seasoning

Flour enough to roll out, say four cups.

—Mrs. B. Van Dusen.

MEMORANDA

From Nelson's Bakery
 Cookies
 1/2 c shortening
 1/2 c - salt butter
 1/2 c brown sugar
 1 egg
 20 flour
 2 tablespoons hot water
 1/2 c - brown butter
 can be put through
 a coffee press or
 just pressed out.

ALMOND COOKIES

- 1 lb. Butter.
- 3-4 lb. sugar.
- 4 eggs; the 4 yolks and 2 whites in cookies and 2 whites left for outside.
- 1 lb. almonds blanched and chopped, 1-2 being put in cookies, and 2-3 on outside.
- 1-2 Teaspoonful baking powder.
- Flour enough to roll out

—Mrs. S. D.

DOUGHNUTS.

- 1 qt. Flour.
 - 2 Teaspoonsful baking powder.
 - 1-2 Teaspoonful salt.
 - 1 Cup sugar.
 - 2 Eggs.
 - About 3-4 cup milk.
 - 1 Teaspoonful butter, melted.
- Sift the dry ingredients, beat eggs together thoroughly and add milk to them, also butter, then add this to dry ingredients, making a soft dough, cut and fry in deep fat.

—Mrs. B. Van Dusen.

SPANISH BUN.

- 4 Eggs, save whites of 3 for frosting.
- 2 Cups brown sugar.
- 1-2 Cup butter.
- 1 Cup sweet milk.
- 2 Cups of flour.
- 3 Teaspoonsful baking powder.
- 1 Tablespoonful cinnamon.
- 1-2 of a nutmeg, grated.

FROSTING.

- Whites 3 eggs.
 - 2 Large cups of brown sugar.
 - Flavor with vanilla.
- Spread frosting over cake and brown in oven.

—Mrs. C. B. Morse.

MEMORANDA

GUESS-WHATS.

- 1 Cup of butter.
- 1 Cup of brown sugar
- 2 Eggs.
- 1-4 Teaspoonful soda in 2 tablespoonsful of sour milk.
- 1 Tablespoonful cinnamon.
- 1 Teaspoonful of vanilla.
- 1 Cup of flour.
- 3 Cups rolled oats

1 Cup nuts and raisins; stir all together and let stand one hour before baking. Drop in buttered pans by spoonsful, bake in quick oven.

—Mrs. O. L. P.

WHITE ROCKS.

- 1 lb. Flour.
- 1-2 lb. Butter.
- 1-~~4~~ lb. Sugar.
- 2 Teaspoonsful baking powder.
- 3 Eggs.
- 1-4 to 1-2 Cup milk
- 1 lb. Mixed fruit.
- Raisins, nuts and citron.

Mix all excepting fruits and stir until the dough breaks. Add fruit and drop in teaspoonsful on buttered pans.

—Miss A. L. Sibson.

GINGER SNAPS.

- 1 Cup molasses.
- 1 Cup brown sugar.
- 1-2 Cup butter.
- 1-2 Cup lard.
- 1 Tablespoonful ginger.
- 2 Teaspoonsful cinnamon.
- 1 Teaspoonful cloves.
- 1 Teaspoonful soda in 1-2 cup boiling water.

Add these ingredients with flour enough to roll. Roll thin and bake in slow oven.

—Mrs E. S. Cherry.

MEMORANDA.

MY MOTHER'S DROP CAKES.

1-2 lb. Butter.

1-2 lb. Sugar.

2 Eggs.

1 pt. flour.

1-2 nutmeg, grated.

1-2 Cup currants.

1-2 Cup walnuts, (chopped)

1 Teaspoonsful baking powder.

Mix and drop teaspoonsful on buttered pans.

—Mrs. E. S. Cherry.

BROWN XMAS COOKIES.

1 Heaping cup of butter and lard.

1 1-3 Cup syrup warm these together, have ready six cups flour.

1 Cup sugar.

2 Teaspoonsful cinnamon.

1-2 Teaspoonful cloves.

5 Cardamon seeds, crushed.

1 Lemon grated.

Pour syrup, butter and lard into this and stir.

Beat 2 eggs into this with one teaspoonful soda dissolved in 2 teaspoonsful hot water. Let dough stand one day or longer (the longer it stands, the more crisp the cookies) roll out and put 1-2 almond in center. Bake in moderate oven.

—Mrs. W. B.

MURBELERCH COOKIES.

1-2 Cup butter.

1-2 Cup sugar.

Yolk of two eggs, white of one; stir these together.

2 Cups flour mixed with

2 Level teaspoonsful baking powder.

1 Tablespoonful rum and water; (1-2 each.)

1-2 Lemon peel, grated

Pinch salt.

Roll out, beat egg with tablespoonful milk; brush this over the cookies and dip them in sugar, cinnamon, and chopped almonds, mixed. Bake in moderate oven.

—Mrs. W. B.

MEMORANDA.

DELICIOUS DROP CAKES.

- 1 Cup butter.
- 1 1-2 Cups sugar and 1-2 cup of brown sugar.
- 3 Eggs.
- 1 Teaspoonful soda.
- 1 1-2 Tablespoonsful hot water .
- 3 1-4 Cups of flour.
- 1 Teaspoonful cinnamon.
- 1-2 Teaspoonful nutmeg.
- 1 Cup chopped walnuts
- 1-2 Cup currants.
- 1-2 Cup seeded raisins.

A little chopped citron and dried orange peel, making a 1-2 cup together. Cream the butter, add sugar gradually and eggs well beaten; add soda dissolved in the water, half the flour; and then spices and fruits with remaining flour. Drop by spoonful on buttered pan and bake in moderate oven.

—Mrs. H. G. Van Dusen.

HERMITS.

- 3 Eggs, beaten light.
- 1 Cup butter.
- 1 1-2 Cups brown sugar.
- 1 Cup chopped raisins.
- 1 Teaspoonful soda, dissolved in little hot water.
- 1-2 Teaspoonful cloves.
- 1 Teaspoonful cinnamon.
- 1-4 Teaspoonful nutmeg.

Flour to make stiff enough to roll thin and bake in moderate oven.

—Mrs. Frank Sanborn.

SAND TART.

- 1-4 lb. Butter, stirred.
- Yolks of 2 eggs, white of one.
- 1-4 lb Sugar.
- 1-4 lb. flour, scant milk.
- 1 Teaspoonful yeast powder.

Stir long time. Bake in moderate oven.

—Mrs. A. S.

CHOCOLATE COOKIES.

Whites of 3 eggs, beaten well.

1-4 lb. chocolate.

3-4 lb. Pulverized sugar.

Put in pan with spoon. Bake in slow oven.

—Mrs. A. S.

RICH COOKIES.

4 Eggs.

1 Cup sugar.

3-4 lb. Butter.

4 Cups flour, mixed with

3 teaspoonsful baking powder.

Flavor with extract of bitter almond. Roll thin. Beat an egg well, and brush cookies. Then sprinkle with sugar, cinnamon and chopped nuts. Bake in a moderate oven.

—Mrs. J. W.

GINGER CAKES.

1 1-2 Cups flour, good measure.

1-2 Cup sugar.

1-2 Cup milk.

1 Egg, well beaten.

1-4 Cup butter, melted.

1-2 Cup molasses.

1 Teaspoonful giuger.

1 Teaspoonful soda.

Put all together except egg, which add last.

Bake in loaf, or drop in buttered pan by teaspoonsful.

—Mrs. A. J. Taylor.

OAT MEAL COOKIES.

1 Cup butter.

1 Cup sugar.

2 Cups flour.

2 Cups Rolled oats.

2 Eggs, well beaten, which add last.

4 Tablespoonsful milk.

1 Level teaspoonful baking powder.

1 Teaspoonful cinnamon.

1 Tablespoonful of mixture dropped in pan and spread. Leave space between each cookie.

—Mrs. A. J. Taylor.

Gluten Farina Pudding.

Sprinkle three tablespoonfuls of Gluten Farina into one pint of boiling milk; cook five minutes. When cool add one teaspoonful melted butter, one-half teacup sugar, two well beaten eggs, one cup currants or seed-ed raisins, dredged in flour, and a little nutmeg or any other spice or flavoring. Mix well together and put in pan and bake. Serve hot with cream or sauce.

For Diabetics the sugar must be omitted in every case.

Ralston Health Muffins.

Two cups PURINA HEALTH PAN-KAKE FLOUR, two eggs, one and one-fourth cups of cold water (or preferably, sweet milk). Use no salt, no yeast, no baking powder.

Gluten Farina Breakfast Food.

Stir four tablespoonfuls of Gluten Farina into a pint of slightly salted and boiling water. Cook five minutes and serve with sugar and cream.

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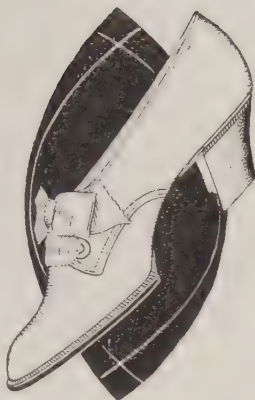
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RASPBERRY BAVARIAN CREAM.

- 1-2 Box gelatine.
- 1-2 Cup sugar.
- 1 pt. Raspberry or Strawbeery Juice.
- 1 pt. Sweet cream, whipped.
- 1-2 Cup water.

Soak gelatine in water 1-2 hour, then place in double boiler over hot water till dissolved; add sugar and juice; place on ice, stir constantly till it thickens; stir in cream; pour in mold and put on ice.

—Mrs. M. C. Richardson.

FRUIT ICE.

- 1-2 pt. Fresh raspberry juice.
- 1-2 pt. Fresh currant juice.
- 1 pt. Water.
- 1 pt. Sugar.

Pour the whole boiling hot on whites of 3 eggs beaten stiff, whip the mixture thoroughly. When cool freeze.

FROZEN PEACHES.

- 12 Large peaches.
- 2 Coffee cups sugar.
- 1 pt. Water.
- 3 Egg whites, beaten to a froth.

Break peaches very fine, mix ingredients together. Care should be taken in the freezing to prevent lumping.

MEMORANDA.

VANILLA ICE CREAM.

2 qts. Cream.

1 lb. Sugar.

Beat together, flavor and freeze.

—Mrs. L. C. Sanborn.

PINEAPPLE ICE CREAM.

1 qt. Rich cream.

1 Ripe pineapple.

1 lb. Powdered sugar.

Sprinkle sugar between the sliced pineapple; cover and steep 3 hours, strain through sieve; beat gradually into cream; freeze rapidly.

—Miss P. F. Cole.

ORANGE ICE.

6 Oranges, (juice.)

2 Lemons, (juice.)

1 pt. Sugar.

2 qts. Water.

4 Egg whites, beaten.

Mix thoroughly and freeze.

FRUIT ICE.

3 Bananas.

3 Oranges.

3 Lemons.

1 pt. Apricots.

3 Cups water.

3 Cups sugar.

Put fruit through strainer with the water. Stir in sugar till dissolved and freeze.

CHOCOLATE MOUSEE.

Whip 1 qt. cream, drain through sieve and whip again, sprinkle with 1 cup powdered sugar. Melt 1 oz. chocolate with 3 tablespoonsful sugar and 1 tablespoonful of boiling water, and add 3 tablespoonsful cream, pour in a thin stream into cream and sugar until mixed. Chill a mould, pour in mixture and let stand in ice 3 or 4 hours.

—Mrs. M. C. Richardson.

MEMORANDA.

VELVET SHIRBET.

3 pts. Sweet milk.

3 Lemons.

3 Cups sugar.

Add lemon juice to milk, stir in sugar and freeze.

RASPBERRY GELATINE.

1-2 Box Knox's gelatine.

1 1-2 Cups fruit juice.

Juice of 1 lemon.

Let this come to a boil, when cool, add to the beaten whites of 2 eggs. Beat until quite stiff. Put in mould until ready to serve. Serve with whipped cream.

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Candies.

BUTTER SCOTCH.

1 Cup butter.

2 Cups syrup.

4 Cups sugar.

1-2 Teaspoonful ginger.

Mix and boil till brittle. Pour into well buttered pan to cool.

—E. S. Cherry.

PINOCHIE.

5 Cups white sugar.

1 Cup cream.

1-2 Teaspoonful salt.

1-2 Cup syrup.

1-2 Cup dates, cut fine.

2 Cups walnuts.

Boil sugar, syrup and cream. In a small pan brown 1-2 cup sugar, add 1-2 cup boiling water, add to other ingredients. Cook till it reaches the "soft ball test," then add nuts and dates, stir till it grains, and pour into buttered pans to cool.

—E. S. Cherry.

POTATO CANDY.

Into 1 cup of hot mashed potatoes, (without milk.) stir powdered sugar until stiff; then work in sugar as in bread dough until very stiff. Flavor and lay in nuts and candied cherries, and mould into loaf and cool.

NOUGAT.

1 Cup walnuts.

4 Cups sugar.

1 Cup water.

Three tablespoonsful glucose.

2 Eggs, whites beaten.

Boil till threads, pour cupful on beaten egg, cook rest of syrup till it forms soft ball, then add to egg and syrup, beat till thick; add walnuts and beat till almost hard. Pour in deep pan lined with paraffine paper. Let stand 24 hours.

—W. H. Cook.

TAFFY.

5 Cups sugar.

1-2 Tablespoonful cream tartar.

1 Tablespoonful butter.

Add sufficient water to dissolve sugar, add Cream Tartar and boil till it begins to thicken; then add butter and cook till it hardens.

—E. S. C.

FUDGE.

2 Cups white sugar.

1 Cup Brown sugar.

1 Cup milk.

1-2 Cake unsweetened chocolate.

Butter size of an egg.

Boil and stir till it hardens, then beat till it thickens. Pour into buttered tin and cut in squares.

—Mrs. M. C. Richardson.

CHOCOLATE CREAMS.

4 Cups white sugar.

4 Cups water.

2 Tablespoonsful glucose.

Boil till a soft ball when put in cold water, pour into bowl, when cool enough to put finger in, beat till mixture becomes a hard cream; mould into balls and dip in Baker's unsweetened chocolate that has been melted. Flavor to taste.

—Mrs. F. Sanborn.

DOUBLE FUDGE.

2 Cups granulated sugar.

1-2 Cup cream.

2 sq. Baker's chocolate.

1 Tablespoonful butter.

Boil 7 minutes and spread in buttered tins to cool.

2 Cups brown sugar.

1-2 Cup cream.

1 Tablespoonful vanilla.

1 Cup walnut meats.

Butter size of walnut.

Boil 10 minutes, pour on top of fudge in pan, when cool, cut in squares.

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Tea, Coffee and Chocolates Are the Standards for the Household.

COMPILED BY MRS. H. G. VAN DUSEN.

TEA.

People must consult their own tastes as to the kind of tea. A mixed tea is generally preferred, combining the flavors of both green and black. Allow one teaspoonful for each person. Use boiling water but do not boil the tea and use while fresh. Tea is best made in an earthen pot. It should never be made in tin.

ICED TEA A LA RUSSE.

To each goblet of cold tea (without cream) add the juice of half a lemon—sweeten well—and add pounded ice.

A glass of champagne added to this makes what is called Russian punch.

COFFEE.

To make choicest coffee, take equal quantities of Java and Mocha—grind finely together—allowing a tablespoonful to each person, add one egg with its shell and a very little cold water. Stir this thoroughly together and turn on boiling water. Set the pot on back of range for five minutes, then draw forward and allow it to boil up just an instant. Clear by pouring and returning it in the top of the pot. Serve with plenty of cream and sugar.

MEMORANDA.

CAFE NOIR.

This is the very strongest preparation of coffee, its very essence. It is used after dessert at course dinners.

Make the coffee strong and clear as possible but use only one-third the ordinary quantity of water. Serve with lump sugar with which it should be highly sweetened and use very small cups. Cream may be added if desired.

CHOCOLATE.

Scrape fine one square of a cake, add to it an equal quantity of sugar, put these into a pint of boiling milk, stir well till chocolate and sugar are well dissolved. A well beaten egg may be added, stirring briskly through with a Dover egg beater. Just before serving, add a teaspoonful of vanilla extract.

FRUIT PUNCH.

Will serve fifty people.

2 Dozen lemons.

2 Dozen oranges.

1 Bottle grape juice.

Sugar to taste.

Shasta water, 12 quarts, or any charged water.

One can shredded pineapple, Maraschino cherries.

A few strawberries.

—Mrs. A. J. Taylor.

RASPBERRY SHRUB, OF EARLY DAYS.

To three quarts of fresh ripe raspberries, put one quart of vinegar—let it remain a day—then strain it, and put to each pint a pound of white sugar. Boil the whole together for thirty minutes, skim it clear. When cool, bottle. A couple of tablespoonsfull of this in a glass of water is a refreshing drink.

—Pioneer.

MEMORANDA

SISKIYOU LEMONADE.

To the juice of four lemons add a glass and a half of sugar and two glasses of water. Stir well and add a quart bottle of the Siskiyou Mineral water.

—Mrs. H. G. Van Dusen.

QUICK LEMONADE.

Melt one pound of sugar with water enough to keep it from burning and boil until spins a thread. Turn into this the juice of a dozen lemons and the thin rind of four lemons. Heat the mixture thoroughly, but do not boil. Strain and when cool, bottle. A tablespoonful is sufficient for a tumbler of lemonade.

—Mrs. C. J. Trenchard.

CLARET CUP FOR A PARTY.

Use a bowl for mixing ten to twelve pieces of lump sugar.

One bottle of Appollinaris, two lemons, two oranges and one-half pineapple cut in slices; two wine glasses of Maraschino. Mix well with a ladle; place into your vessel or tin dish filled with ice. When ready to serve, add four bottles of fine claret, one bottle of Champagne, mix thoroughly and serve with fruits.

FRUIT PUNCH.

Steep two tablespoonsful of tea in two quarts of boiling water for five minutes. Then strain and add one pound of lump sugar stirring until thoroughly dissolved. Grate the peel of eight lemons and extract the juice. Cut three oranges into slices, shred one pineapple, slice five bananas very thin and hull one pint of strawberries. When the tea is cold add all the fruit, and let stand in the refrigerator for several hours. Place a cube of ice in the punch bowl, pour the mixture around it; and when well chilled serve in punch glasses.

—Miss Boelling.

MEMORANDA

A FINE LEMONADE FOR PARTIES.

Use a gallon punch bowl, the rind of eight lemons, juice of twelve lemons, two pounds loaf sugar, one gallon of boiling water. Rub rinds of lemon on sugar until it has absorbed all the oil, put it with the remainder of the sugar. In a jug add the lemon juice and pour the boiling water over the whole. When the sugar is dissolved—strain the lemonade through a piece of muslin—and when cool it will be ready for use. To sharpen it use seltzer water. Serve with fruit.

HOT CLARET PUNCH.

Three cups of claret to one of water, sweetened to taste, adding a little nutmeg. Boil and serve hot.

—H. W. Christenson.

LEMON SYRUP.

Add to the juice of twelve lemons the grated rinds of six and let stand over night. Take six pounds of white sugar and make a thick syrup. When cool, add the lemon juice, strain and bottle. When serving, a tablespoonful is sufficient for a glass of water.

—Miss Boelling.

SPARKLING LEMONADE.

This is made by substituting carbonic for plain water. To make a quantity sufficient for twenty-five persons allow three dozen lemons, three pounds of granulated sugar, six oranges, one box of strawberries, one pineapple and four quarts of carbonic water. Squeeze the juice from the lemons and remove the pips. Put it into the punch bowl with the sugar and stir until dissolved. Slice the oranges, shred the pineapple, and hull and wash the berries. Then add them all to the lemon juice. Put a large cube of ice into the punch bowl, and just before serving add the carbonic water which has been previously chilled.

—Miss Boelling.

MEMORANDA.

RASPBERRY EGG NOG.

- 1 Pint nice ripe red raspberries.
- 1-2 Pint black raspberries.
- 1 Pint rich cream.
- 1 Quart milk.
- 2 Eggs beaten separately.
- 1 Cup powdered sugar.

Mix milk, cream, sugar, eggs and shake until frosty, and then add berries which have been crushed, saving some perfect ones to drop into top of glass at serving time.

—Helen M. Houston.

DELICIOUS DRINK.

- 1 Pint cream.
- 1-2 pint milk.
- 2-3 Cup good whiskey.
- Sugar to taste.
- Nutmeg on top.

—Mrs. C. L. Houston.

GRAPE JUICE.

Scald grapes, strain through thin cloth; scald in kettle with sugar to taste. Boil and seal tight.

—Mrs. A. Taylor.

HOME MADE BEVERAGE FOR THANKSGIVING DAY.

Mix hot lemonade with equal parts of spiced grape juice and stir in sliced oranges, lemon and bits of banana.

SPICED GRAPE FRUIT.

Take the juice of the grape fruit and boil it three minutes with a little bag of cloves and alspice, two large sticks of cinnamon and a little sugar. Strain.

—Mrs. G. H. George.

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Bread.

“She looketh well to the ways of her household
and eateth not the bread of idleness.”

COMPILED BY-MRS. KIRCHOFF.

BREAD MADE IN TWO HOURS.

The Yeast. Boil 4 large potatoes in enough water so as to have a quart of potato water when cooked. Mash potatoes fine, add 1-2 cup of sugar, heaping teaspoonful salt, 2 cups flour, then add the hot potato water, set aside to cool, when milk warm, add a yeast cake previously dissolved in a little warm water. Let rise over night.

The bread. After breakfast sift two quarts flour in bread dish, in center of flour put 1 cup quite warm water, and two cups of the above yeast and teaspoonful salt. Stir and knead in flour with spoon until light and spongy, then turn on board and thoroughly knead till soft and smooth and all air bubbles are out, then make into two loaves and put in well greased bread pans. Set in warm place to rise, then bake from 40 to 60 minutes.

—Mrs. H. G. Van Dusen.

RYE BREAD.

1 pt. of Warm potato water.

2 Cups rye flour.

1 1-2 Cups white flour.

1-2 Yeast cake dissolved in little warm water.

1 Level teaspoonful salt.

Mix all these well together, not too stiff, set in warm place to raise.

In the morning make up in loaves; put in pan, let raise again till light. Bake.

—Mrs L. Kirchoff.

WHITE BREAD.

3 qts. of Flour.

Teaspoonful salt.

Tablespoonful sugar.

Tablespoonful butter.

1 Potato mashed fine and mixed with about 1 pint of warm water.

1 Yeast cake which has been dissolved in cup of luke warm water.

Put flour in pan and make a hole in the center, add salt, sugar, butter, potato and yeast, beat well with spoon, keep warm, when light, mix in enough flour to make stiff. Cover and put in warm place till very light. Mould in loaves and put in buttered pans. Let raise till light. Bake till done. —Mrs. S. J.

GRAHAM BREAD, (For Invalids.)

1 pt. Graham flour.

1 pt. of White flour.

1 Teaspoonful sugar.

1 Teaspoonful salt.

2 Teaspoonsful baking powder.

1 1-2 pt. milk.

Sift flour, sugar, salt and baking powder well together, rejecting coarse bran left in sieve. Add milk, mix quickly into smooth, soft dough. Bake in 2 small, greased tins 25 minutes. Protect with paper 10 minutes.

BROWN BREAD.

1 Cup of rye flour.

2 Cups of corn meal.

1 Cup of White flour.

1 Cup of graham flour.

1-2 Cup of syrup.

2 1-2 or 3 Cups of sour milk.

2 Teaspoonsful soda.

1 Teaspoonful salt.

Mix well together, put in covered pail and steam three hours.

—Mrs. L. Kirchoff.

MEMORANDA.

OATMEAL BREAD.

- 1 Cup of oatmeal.
- 3 Cups of white flour.
- 1-2 Teaspoonful salt.
- 3 Teaspoonsful baking powder.
- 1 Scant cup milk.

Boil oatmeal in 1 1-2 pints water one hour, add milk, then set aside till cold. Sift together flour, salt and baking powder; add oatmeal and mix smoothly. Bake 45 minutes, the first 20 minutes cover bread with paper.

YEAST CAKE.

- 1 Coffee cup milk.
- 3-4 Cups butter.
- 1 Teacupful sugar.
- 2 Eggs.
- 1 Cupful baker's yeast.
- Pinch salt.
- 1 qt. or more flour.
- Lemon peel, cardamon, currants, raisins, and citron.

Stir eggs and sugar together; warm butter and milk together (warm not hot) and pour into eggs and sugar; add pinch of salt and flavors, stir in flour, then yeast. Work well till it comes clear of hand and bowl, set in warm place to raise. In morning spread on board, cut in three pieces and braid; lay in wreath shape. When very light bake.

—Mrs. J. Winterhalter.

BOSTON BROWN BREAD.

- 1 Cup rye flour.
- 1 Cup graham flour.
- 1 Cup corn meal.
- 1-2 Cup N. O. black molasses.
- 1 Pinch salt.

1 Teaspoonful soda; enough sour milk or buttermilk to make a thick batter; boil in buttered tin for three or four hours. This is very nice made in small loaves in baking powder cans just 1-2 or 2-3 full of the batter. If liked, mix some raisins in the batter.

—Mrs. L. P. B.

MEMORANDA.

CORN BREAD. (New Orleans.

- 3 Cups of corn meal.
- 1 Cup white flour.
- 2 Tablespoonsful sugar:
- 1 Teaspoonful salt.
- 2 Heaping teaspoonsful baking powder.
- 1 Heaping tablespoonful lard.
- 2 Eggs.
- 2 Cups milk.

Sift well together corn meal, flour, sugar, salt and baking powder, rub in lard, add beaten eggs, add milk: mix into moderately stiff batter, pour into pan, bake in rather hot oven, thirty minutes.

—Mrs. L. Kirchoff.

RUSK.

- 1 pt. of Warm milk.
- 1 Yeast cake.
- 12 oz. Sugar.
- 10 oz. Butter.
- 4 Eggs.
- A little nutmeg.

Add enough flour to the milk to make a thin sponge: add yeast and when light add sugar, butter, eggs and nutmeg and more flour to make a soft dough: when light, roll out a half-inch thick, cut and place on tins and when light bake.

—Mrs. S. P. B.

LENTEN BUNS.

- 1-2 lb. Sugar.
- 6 Eggs.
- 6 oz. Melted butter.
- 3 lbs. Flour.
- 1 qt. Warm milk.
- 2 to 3 oz. Yeast.

Spices, currants and raisins.

Stir sugar, yolks of eggs, butter, flour, milk and yeast together: add beaten whites of eggs and spices, let raise, when very light put in 6 oz. of butter and roll out in buns, shape: let raise, when very light, bake.

—Mrs. A. S.

CINNAMON CAKE.

2 Cups of flour.

Pinch of salt.

1 Tablespoonful butter.

1 Tablespoonful lard.

1-2 Cup sugar.

1 Egg.

1-2 Yeast cake, dissolved in a little warm water.

Sour cream, sugar and cinnamon.

Melt lard and butter together. (Warm not hot).

Sift flour, sugar and salt into bowl, add milk and melted lard and butter, then add egg and yeast cake; beat till it drops clean from spoon. Set in warm place to raise. In the morning work lightly, roll out in inch thicknesses; let raise again; when very light spread over sour cream or butter, sprinkle plenty of sugar and cinnamon over this and bake in quick oven. When spreading on cream be careful not to break skin of dough.

—S. K.

COFFEE LOAF.

Use same dough as above, but with less butter; add a handful of currants or raisins, roll out in loaf shape; spread melted butter over top; fold over and let raise. When very light bake in quick oven.

—S. K.

FRUIT CAKE FROM FRESH FRUIT.

1 lb. Flour.

1-2 qt. Milk.

2 oz butter, warmed in milk.

3 Eggs.

1 oz. Yeast. 7 oz. bread crumbs.

Mix well together, let raise, when light, roll out on board, using as little flour as possible; put in a pan making the edges higher; let raise; when very light put 7 oz. bread crumbs and 1 qt. cream over it, and then put on any fresh fruit, such as cherries, peaches, etc. Bake

—Mrs. A. S.

ROSE CAKE.

3 oz. Creamed butter.

3 Eggs.

2 oz. Sugar.

1 Cup of warm milk.

1 oz. Yeast.

1 lb. Flour.

Grated lemon peel, cinnamon, chopped almonds and currants.

Beat butter, eggs, sugar, yeast, flour and milk together, and let raise, when light, roll out and brush over with melted butter and sprinkle with sugar, lemon peel, cinnamon, chopped almonds and currants. Cut the dough in narrow strips, roll strips up so the butter is on the inside and set rolls in rose form; brush with melted butter and sprinkle sugar over this. Bake.

—Mrs. A. S.

APPLE CAKE.

Use cinnamon cake dough. Roll out very thin, let raise. When very light, lay sliced apples (or any other fresh fruit, such as prunes, peaches, cherries), on top, sprinkle sugar over. If fruit is very juicy, sprinkle grated stale cake or bread crumbs. Bake in moderate oven.

—S. K.

CURRANT BUNS.

Put in an earthenware mixing bowl, 1-2 cup butter, cream it, add 2 eggs well beaten, then 1-2 cup sugar, 1-2 teaspoonful salt and a little nutmeg; beat well. Add 1 cup warm milk and one dissolved yeast cake. Sift in enough flour to make a batter, then add 1 cup of currants. Mix good and add enough flour to make a soft dough. Let it rise over night. In the morning make it into buns, place them in pans to rise again. Bake in moderate oven 25 or 30 minutes. Brush over with milk 5 minutes before taking out of the oven.

—B. W. Holmes.

LIGHT BISCUITS.

When kneading bread, set aside a small quantity for biscuits. Into this, work a tablespoonful each of butter and lard and a teaspoonful of sugar. Knead this well till white and soft, form into small round balls or roll and cut with biscuit cutter. Set to rise. The time can be so arranged for making these biscuits that they can be had hot for either the noon or evening meal. If for the evening meal, put them in a cool place so they will not rise, then bring them to the heat a short time before baking.

—Mrs. H. G. Van Dusen.

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To brides but newly wed,
Just to make the best of everything,
Especially of bread."

COMPILED BY MRS. H. G. VAN DUSEN.

SHORT BISCUITS.

- 1 qt. flour.
- 4 Level Teaspoonsful baking powder.
- 2 Tablespoonsful butter
- 1 pt. Milk.
- 1 Teaspoonful salt

Sift flour, baking powder and salt together four times. Rub the butter in, in fine flakes, add the milk gradually mixing and cutting with a knife till the whole is a light spongy mass, turn on well floured board, and press out with the hands an inch thick, cut with two inch cutter, brush tops with melted butter and bake in buttered pan in very hot oven.

PRESTO ROLLS.

- 4 Cups Presto flour.
- 2 Tablespoonsful butter.
- 3-4 Cup Milk.

Work the butter into the sifted presto flour, add the milk, mixing with a knife, roll one-half inch thick, cut with biscuit cutter, spread with butter, fold over, let rise ten minutes. Bake in hot oven.

Mrs. H. G. Van Dusen.

A. & C. R. R. DOUBLE TRACK BISCUITS.

Make the same as the "short" biscuits, excepting make a half an inch thick, spread the rounds with soft butter, put two together, and bake quickly.

—Mrs. H. G. Van Dusen.

ROLLS.

Sifter full of flour, (warmed.)

1-2 Cake compressed yeast, soaked in a little water.

1 Tablespoonful sugar.

1 Tablespoonful salt.

Enough boiled milk to make a stiff dough; let stand over night. First thing in morning knead until bubbles are all out then knead in 1-3 cup of melted butter. Set aside in warm place to rise an hour. Again knead, roll out about 1-2 inch thick, and cut with small biscuit cutter, laying one on top of another. Spread melted butter on top and between and set aside to raise 3 hours. Bake in a quick oven about ten minutes. This makes enough for five or six people.

—Mrs. G. H. George.

POP-OVERS.

1 Cup flour.

1 Teaspoonful baking powder.

Pinch of salt and sugar.

2 Eggs.

1 Cup milk.

1 Tablespoonful melted butter.

Sift flour, baking powder, salt and sugar into a bowl, make hole in center and break in eggs one at a time, beat well, add milk and butter, give good beating; have gem or muffin pans hot, butter well. Bake in good hot oven.

—Mrs. S. J.

CORN MEAL PONE.

2 Eggs.

1 Cup milk.

2 Cups corn meal.

1-2 Cup white flour.

1 Teaspoonful baking powder.

1 Tablespoonful melted butter.

Separate the eggs and beat ingredients smoothly together, adding last the beaten whites of the eggs.

MEMORANDA.

Orange-juice
 2 lb - 3 cups flour
 1 lb add
 2 c flour
 1 c sugar
 1/2 c salt
 1 t 13/10
 sift salt
 sift again into
 bowl & juice 1 orange
 2 tbs shortening
 1 tsp vanilla
 1 beaten egg
 put milk & juice &
 measure in measuring
 cup and fill with hot
 water & beat with
 all 3 eggs
 put milk & juice &
 beat 1/2 hr
 and sift in flour
 etc.

POTATO ROLLS.

- 1 Cup flour.
- 1 Cup mashed potatoes.
- 2 Tablespoonsful lard.
- 2 Tablespoonsful butter.
- 1 Cup milk.
- 2 Eggs beaten.
- 2 Tablespoonsful sugar.
- 1 Teaspoonful salt.
- 1 Cup yeast.

Thoroughly beat the above ingredients together in the order as they come. Then add enough more flour to knead into rolls. This kneading should be thorough so as to take all air bubbles out, make into rolls or put in gem pans, set to rise, butter tops and bake in quick oven.

—Mrs. H. G. V. D.

ORIGINAL RECEIPT FOR PARKER HOUSE ROLLS.

- 2 qts. Flour.
- 1 Large tablespoonful lard.
- Good teaspoonful salt.
- 2 Tablespoonsful sugar.

Mix these dry, then add 1 pt. scalded milk after cooling, 1 cake compressed yeast. Knead quite stiff, let rise till it fills large bowl. Knead down, let rise again—the more kneaded the better. 1 1-2 hour before baking, roll out, cut with cutter, stretch out oval shape, butter and fold over, let rise till very light—bake in quick oven about 15 minutes. Makes 40 rolls.

—Maud Taylor.

QUICK BUCKWHEAT CAKES.

- 2 Cups buckwheat.
- 1 Cup white flour.
- 4 Level teaspoonsful baking powder.
- 1 Teaspoonful salt.

Mix all together, add sufficient milk to make a soft batter. Bake on hot griddle at once.

—Mrs. H. G. V. D.

MEMORANDA

GERMAN TOAST.

To one cup milk, add one beaten egg, salt to taste. Dip slices of bread in this. Fry quickly on hot griddle well buttered, and serve with maple syrup.

—Mrs. H. G. V. D.

TWIN MOUNTAIN MUFFINS.

- 1-3 Cup butter.
- 1-4 Cup sugar.
- 1-4 Teaspoonful salt.
- 1 Egg.
- 3-4 Cup milk.
- 2 Cups sifted flour.
- 4 Level teaspoonsful baking powder.

Mix in order as given, and bake in muffin rings or in gem pans in hot oven twenty-five minutes.

—Harriet Tallent.

MUFFINS.

- 1 pt. Flour.
- 2 Teaspoonsful baking powder.
- 1 Teaspoonful salt.
- 2 Eggs.
- 1 Tablespoonful butter.
- 1 Cup milk.

To the milk add the beaten yolks of the eggs and the butter melted, gradually sift in the flour which has been sifted twice with the baking powder, and salt. Mix smoothly together, and fold in the stiffly whipped whites of the eggs. Bake in muffin pans in quick oven.

STRAWBERRY CAKE.

- ΛX Lump of butter size of an egg.
- 1 Cup sugar.
- 1 Egg and yolk of two or three others.
- 1-4 Cup milk.
- 1 Large cup flour.
- 2 Teaspoonsful baking powder.
- Bake in long pan.

—Mrs. F. Westdahl.

MEMORANDA

APRICOT SHORT CAKE.

3 Cups flour.

1-2 Teaspoonful baking powder.

Rub in 1-2 cup of butter.

Beat one egg until light.

Add 1 Cup of cold water.

And stir all into the flour. Spread in two shallow pans, well greased, sprinkle the top with sugar and bake in a very hot oven from ten to fifteen minutes. When done spread butter on top, mash the apricots and spread between layers.

SAUCE FOR SAME.

1 Teaspoonful corn starch.

1-2 Cup sugar.

Take 1 Cupful of the apricot juice when boiling, add the corn starch and sugar. Serve hot.

—Mrs. G. H. George.

×× CREAM FOR SAME.

1 qt. Strawberries cut in halves or quarters.

3-4 Cup powdered sugar.

1 1-2 Cups cream.

Whites of two or three eggs beaten to a froth.

First whip the cream, then add sugar, next the beaten whites of eggs, and lastly the strawberries. Mix well and spread over top of cake just before serving.

SPATZEN.

(A sort of dumpling, nice with a salad for summer evening suppers.)

1 Cup water.

Butter size of egg.

Pinch of salt.

Pinch of ginger.

Boil. When boiling, add 1 cup of flour, treat as cream puffs, cool, add 3 eggs, drop in boiling salt water with spoon, boil 15 minutes, drain, put butter in pan. Fry spatz-en lightly, serve with croutons.

—Mrs. John Gratke.

MEMORANDA.

SOUR MILK HOT CAKES.

To 1 qt of sour milk add a slice of bread an inch thick and let stand all night. In morning dissolve a teaspoonful soda in a little hot water, stir this into sour milk and bread, add sufficient flour to make thin batter, drop in tablespoonsful on hot griddle.

CREAM PUFFS.

- 1-2 Cup butter.
- 1 Cup hot water.
- 1 Cup flour.
- 3 Eggs.

Mix the butter in the hot water, while boiling stir in the flour, when nearly cold stir in the eggs, one at a time. Drop in spoonsful on buttered pan, bake in hot oven 20 to 30 minutes. When ready to serve, make incision and fill with sweetened whipped cream.

—Mrs. H. G. V. D.

STRAWBERRY SHORT CAKE.

- 1 Pint sifted flour.
- 1 Tablespoonful shortening.
- 1 Heaping teaspoonful baking powder.
- 1-2 Teaspoonful salt.
- Milk enough to make a soft dough.

1 Box fresh strawberries, hull them, sprinkle well with sugar, mash them slightly. When the short cake is baked, split apart, and butter each part generously, spread with the mashed strawberries and place one layer on top of the other. Served with cream.

WASHINGTON PIE.

- 3 Eggs.
- 1 Cup sugar.
- 1 1-2 Cups flour.
- 2 Tablespoonsful cold water.
- 2 Tablespoonsful baking powder.

Bake as loaf cake. When cold cut top off as thin as possible, and take out some from center. Fill with whipped cream, sweetened and flavored to taste. The whites of two eggs beaten stiff may be added to the cream.

—Miss F. G. Marsh.

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In making sandwiches, use bread, not too fresh, in very thin slices. Spread bread before cutting, with sweet, fresh butter, which has been creamed to allow spreading easily. These fillings will make delicious sandwiches and each should be used between slices of buttered bread, unless otherwise noted.

EGG AND SARDINE.

Yolks 6 eggs.

4 Sardines.

Mayonnaise.

Rub yolks to a paste. Cut off heads and tails of sardines, remove bones and skin, rub to a paste. Add to eggs and use enough highly seasoned mayonnaise to spread easily.

CUCUMBERS.

Thin slices dipped into French dressing.

OLIVE AND PIMENTOS.

Olives.

Pimentos.

Mayonnaise.

Equal quantities of well drained olives and pimentos.

Chop fine and add mayonnaise.

CHICKEN AND GREEN PEPPER.

Chicken chopped and mixed with mayonnaise.

Add salt and cayenne to taste.

Spread on bread and sprinkle with finely chopped green peppers.

—Miss S. Boelling.

TOMATO.

Thinly sliced, firm, cold, well salted tomatoes.

MURRAY'S' SALAD SANDWICHES.

1-4 lb. Chicken.

1-4 lb. Tongue.

Seasoning.

Mayonnaise.

Lettuce.

Pass the chicken and tongue through the finest cutter of a chopper. Add 2 salt spoons celery salt, a pinch of cayenne, teaspoonful anchovy paste, 4 tablespoonsful mayonnaise. Work to a smooth paste and set aside.

Take fresh lettuce, dip each leaf into vinegar, shake and place it on a slice of buttered bread. Spread with salad mixture, then lettuce and bread.

—Mrs. E. S. Cherry.

CHICKEN.

Chicken, white meat only, chopped fine.

Almonds, blanched and chopped fine.

Celery, shaved fine.

Equal quantities of chicken and almonds. Add a little celery and mix with highly seasoned mayonnaise.

—Mrs. Carruthers.

PEANUT.

Peanuts chopped very fine and mixed with butter or mayonnaise.

NUTS AND CREAM.

1-4 lb. Walnuts, chopped fine.

3 Tablespoonsful cream cheese.

1 Tablespoonful butter.

Seasoning.

Beat the butter and cheese together and add a little olive oil, salt, cayenne and lemon juice. Add walnuts.

• MEMORANDA.

TUTTI FRUTTI.

Dates, chopped.

Candied cherries, chopped.

Figs, chopped.

Almonds, chopped.

Use equal quantities of each, and thin with pineapple juice.

DEVILED.

2 Hard boiled eggs, mashed fine.

1-4 lb. Soft sharp cheese.

1 Tablespoonful capers.

Salt, pepper, mustard.

Mix eggs and cheese to a paste. Chop capers and whites of eggs; add seasoning and thin with salad dressing or olive oil.

GRANDMOTHER'S HAM.

Slice very tender boiled ham and spread with mustard.

LETTUCE.

After spreading the bread with butter, spread with mayonnaise and place a lettuce leaf between.

—Mrs. Carruthers.

BISHOPCROFT.

Made the same as lettuce, with the addition of cold rare beef in thin slices.

—Mrs. E. S. Cherry.

CHEESE SANDWICHES.

1 Cup cheese.

1 Tablespoonful flour.

1-2 Cup milk.

Cut the cheese in small pieces, stir in the flour, then the milk. Place on the stove and stir until the cheese melts. Add salt to taste and a pinch of cayenne.

—Mrs. E. S. Cherry.

MEMORANDA.

CLUB.

Slices of bread, toasted a golden brown.

Chicken, in thin slice.

Boiled ham, in thin slices.

Sliced olives.

Mayonnaise.

Butter the toast thin. On one piece place a slice of ham, then chicken and olives. Spread with mayonnaise and the other slice of toast and serve immediately.

—Mrs. Carruthers.

BACON AND EGG SANDWICHES.

2 Eggs, hard boiled.

2 Strips bacon, fried.

1-2 teaspoonful made mustard.

Chop the eggs and bacon and mix with mustard and a little of the melted bacon fat.

These sandwiches are good for fishing or hunting trip lunches.

—Mrs. E. S. Cherry.

BUTTERFLY.

Small biscuits, baked golden brown.

Cream cheese.

Capers, chopped.

Nasturtium blossoms.

Butter the biscuits, spread with cream cheese and sprinkle with capers. Dip each nasturtium blossom in salted water to remove any possible insects and place flat between biscuit, allowing the gay petals to show.

—Mrs. Carruthers.

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DIGESTIBLE BOILED EGGS.

For hard boiled eggs, put eggs in boiling water and place on back of stove covered where they can simmer, not boil, for twenty minutes.

For soft boiled eggs. Put into boiling water, cover, remove to back of stove where water will not even simmer, and cook from eight to ten minutes.

—Mrs. H. S. Ball.

POACHED EGGS.

Break fresh eggs carefully into a pan containing boiling water about one inch deep, when the white is set and the yolk is covered with film, the egg is done.

Serve poached eggs upon individual portions of hash, or upon well buttered toast, sprinkle with pepper, salt and add a bit of butter.

BAKED EGGS.

Break eight eggs into a well buttered dish, put in pepper and salt, bits of butter, and three tablespoonsful cream, set in oven and ~~bake~~ about twenty minutes, serve very hot.

OMELET.

3 Eggs.

2 Tablespoonsful flour.

1-2 Cup milk.

Salt to taste.

Well beaten together, have pan with hot butter, pour in omelet, when brown on one side, turn over and cover until done.

—Mrs. C. Christensen.

SCRAMBLED EGGS.

4 Eggs.

1-2 Cup rich milk or cream.

Pepper and salt.

Beat all together, turn into hot buttered pan, stir till set. serve on toast. chop boiled ham, or other cold meats, may be mixed with egg before cooking.

BAKED EGGS.

Butter small patty pans lined with fine crumbs, drop an egg into each, cover lightly with crumbs which have been peppered, salted, and moistened with melted butter, bake until crumbs are brown.

FRICASEED EGGS.

Boil 6 eggs hard, remove the shells, and slice them. Cook in

Cup of milk.

1 Tablespoonful flour.

2 Tablespoonsful butter.

1 Teaspoonful chopped onion.

1 Teaspoonful, or more, of chopped parsley.

Pepper.

Salt to taste.

Pour this over egg and serve hot.

—Mrs. M. H. Young.

DEVEILED EGGS.

Hard boiled eggs.

Lettuce leaves.

Worcestershire sauce.

Mayonnaise.

Vinegar, olive oil and mustard.

Cut the eggs in halves lengthwise, take out yolks, rub to a smooth paste with a little olive oil, add cayenne pepper, a touch of mustard, a dash of vinegar or lemon juice, and a little Worcestershire sauce. Fill the hollowed whites with the mixture, send to table on bed of lettuce, pouring over it a mayonnaise dressing.

—Mrs. L. A. Hicks.

MEMORANDA.

SPANISH OMELET.

- 1 Onion.
- 1 Small piece garlic.
- 1 Can strained tomatoes.
- Four eggs.
- 4 Tablespoonsful milk.
- Butter.

Fry onion in butter, add garlic, into this put tomatoes and season well, make an omelet and when ready to serve pour tomatoes over the omelet and serve hot, if liked very hot cut into it small pieces of Chili pepper.

—Mrs. C. L. Houston.

EGGS A LA BENEDICT.

- Toast.
- Broiled ham.
- 6 Yolks eggs.
- Juice 2 limes.
- 1-2 lb. Butter.
- Salt and cayenne.

Take one piece of toast and cover with a slice broiled ham, put one poached egg on top and cover with sauce as follows:

Mix yolks of eggs, cheese, lime juice, salt and pepper in sauce pan, add butter, boiling hot, (without getting brown) and whip in it.

Add a little cold water gradually, this is a very fine sauce and should be like mayonnaise dressing.

—Mr. Henry Becker.

BIRD IN NEST.

Toast carefully as many slices of bread as are needed, allow one egg to each slice, separate yolks and whites, using care not to break the yolk which must be retained whole, beat whites to stiff froth, soften toast with butter and hot water or butter and hot milk, heap beaten whites on toast and place the yolk in the center of each slice, season with salt and pepper, place in hot oven on upper side, until whites are a delicate brown, and remove and serve.

—Mrs. B. V. Sargent, Jr.

MEMORANDA.

CHEESE SOUFFLE.

- 1 Cup milk.
- 2 Tablespoonsful flour.
- 1 Tablespoonful butter.
- 3 Eggs.
- 1 Cup cheese, grated.

Heat the milk, add the flour, rub smooth with some milk, then butter. When smooth add the beaten yolks of eggs, grated cheese and lastly well beaten whites of eggs, bake in a moderate oven twenty minutes.

—Mrs. C. E. McKee.

CHEESE FONDU.

- 1 Cup rolled crackers.
- 1 Cup milk.
- 3-4 Cup cheese, chopped.
- 2 Eggs, whites and yolks beaten separately.

Stir together and bake about twenty minutes in a very quick oven.

WELSH RAREBIT NO. 1.

- 1 lb. Cheese, grated.
- 1 Tablespoonful butter.
- 1 Tablespoonful tomato catsup.
- 1 Gill beer or ale.
- Salt and cayenne to taste.

Cook in double boiler, stirring all the time, until smooth and thick, serve on hot, dipped and buttered toast.

CHEESE STRAWS NO. 2.

- 1 Tablespoonful butter.
- 4 Tablespoonsful flour.
- 5 Tablespoonsful grated cheese.

1 Egg and a little salt, cayenne pepper to taste. Mix the same as pie crust, using no wetting but the egg. Roll about an eighth of an inch thick, cut in strips, and bake in a very hot oven.

—Mrs. E. Lewis.

MEMORANDA.

WELSH RAREBIT NO. 2.

- 1-2 lb. Cheese.
- 1-2 Cupful warm water.
- 1-2 Cupful sweet milk.
- 1 Egg.
- Small piece butter.

Grate the cheese and moisten with milk and water, add egg well beaten and then butter, put in a pan, boil three minutes, then add a dash of mustard and cayenne pepper, have ready some buttered toast, moisten in water, pour cheese over it and serve while hot.

—Mrs. J. B. Porter.

BOHEMIAN CLUB CHEESE.

- 1 lb. Grated cheese.
- 3 Tablespoonsful of Worcestershire sauce.
- 1 Tablespoonful vinegar.
- 1 Tablespoonful melted butter and a little salt and red pepper.

—Mrs. John Clement.

CHEESE STRAWS.

Roll out pie crust very thin, sprinkle with grated sharp cheese and a dust of cayenne, fold in three, roll out and dust a second time with cheese, fold, roll out quite thin, cut in fine strips or straws, bake in a very moderate oven.

CHEESE CHIPS.

- 1 Cup grated cheese.
- 1 Cup sifted flour.
- A pinch each of salt and pepper.
- 1-2 Cup of water, or enough to make a dough to roll well.

Cut like noodles in even lengths and bake quickly.

—Mrs. John Clement.

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Left Overs.

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HASH.

- 2 Cups minced cold meat.
- 2 Cups minced raw potatoes.
- 1 Onion, minced.
- 1 Tablespoonful drippings.
- 1 Teaspoonful flour.
- Pepper and salt.

Mix all together, put in a baking dish, cover with hot water and bake an hour and a half.

HASH 2.

Same as above only use cold cooked potatoes. Fry onion in drippings, add other ingredients excepting flour, and warm up in a frying pan.

CORN BEEF HASH.

- Raw potatoes, 3 or 4.
- 1-2 Onion.
- Chopped Corned Beef.

Chop the onion and cut the potatoes in small pieces—boil together until done—chop 1-2 the amount of corned beef, leaving a little of the fat in it, mash this into the potatoes after first draining the water from them, if too dry add a little cream and salt to taste.

MEAT BALLS.

- 2 Cups cold meat chopped.
- 2 Cups potatoes.
- 2 Eggs.
- Pepper and salt.

Mix well—mould into balls—roll in egg and cracker crumbs and fry.

ROUX (FOR GRAVIES).

1 Cup butter.

1 Cup flour.

Fry together until it begins to brown. Put in a jar and set in a cold place.

SPANISH STEW.

2 Pounds round steak.

4 Tomatoes, or 1-3 of a can.

1 Onion, cut fine.

3 Chili peppers or cayennè to taste.

3 Cloves, garlic cut fine.

1 Tablespoonful drippings.

Salt.

Fry the steak in drippings until brown. Add garlic, onions, chopped peppers and tomatoes, salt to taste and simmer for two hours.

MUTTON STEW.

3 or 4 Sliced potatoes.

3 Onions, sliced.

Cold mutton, sliced.

Ham, in small pieces.

Tomato Catsup.

Salt, pepper and flour.

Make a layer of potatoes then mutton, ham and onion, add tomato catsup and hot water, pepper and salt. Cover tightly and stew for 1 and 1-2 hours. Add water as required, thicken the gravy with flour before serving.

BEAN POT STEW.

2 1-2 Cups cold meat with gravy.

2-3 Cup tomatoes.

1 Onion, cut fine.

1 lb. Macaroni.

1 Bay leaf.

Pepper and salt.

Add all these ingredients, excepting the Macarroni, to a beanpot and bake for one hour. Add Macarroni, cover with boiling water and bake for 1-2 hour longer.

—Mrs. B. W. Holmes.

MEMORANDA.

VEAL OR CHICKEN CROQUETTES.

- 2 Cups meat, cut fine (not chopped.)
- 2 Cups rice freshly cooked and hot.
- 1 Teaspoonful onion juice.
- 1 Tablespoonful sherry.
- 1 Egg.
- 1 Tablespoonful butter.
- A pinch of nutmeg.
- Salt and pepper.
- Stock or cream, to thin.

Add these ingredients and mix stock or cream enough to make it the consistency of porridge. Mould into balls or rolls and set on ice until perfectly cold. Roll in egg and cracker crumbs and fry in lard, like doughnuts.

CHICKEN CROQUETTES.

- 2 Cups meat, cut fine.
- 1 Cup cream or milk.
- 1 Cup stock.
- 3 Yolks eggs.
- 1 Tablespoonful butter.
- 2 Tablespoonsful corn starch.
- 1 Tablespoonful flour.
- 1 Teaspoonful onion juice.

Put the chicken, cream, stock and butter on to heat, when boiling, thicken with corn starch and flour which has been moistened with a little milk; add onion juice and yolk of eggs and pour in shallow pan to cool, the next day cut this with small biscuit cutter, dip in egg and cracker crumbs and fry like doughnuts.

LEFT OVER TURKEY.

- Turkey.
- Cream.
- Seasoning.
- Roux.

Cut up the remaining parts of turkey put them in a frying pan, cut up the dressing, put on top, add salt and water and simmer for a half hour, thicken the gravy with roux, add a little cream, and serve.

MEMORANDA

COLD MEAT TIMBALS.

This mixture thinned with 1-2 cup milk is used for Timbals, stuffed peppers, etc.

RAGOUT.

Cold mutton or beef.
1 Teaspoonful drippings.
1 Tablespoonful flour.
1 Onion, cut fine.
Salt.
Pepper.
Stock.

Put the drippings and the flour into a stew-pan and boil until it begins to brown. Add 1 cup stock, or hot water and 1-2 teaspoonful beef extract, add cold meat cut in dices, onion, seasoning, and simmer for an hour.

VEAL AND HAM PIE.

2 lbs. Veal.
1-2 lb. Ham, sliced.
1-2 Lemon, (juice and grated rind.)
2 Hard boiled eggs, sliced.
1-2 Pint gravy.
1-2 Pint hot water.
Pepper.
Salt.
Mace.
Pie crust.

Cut the veal into cubes and put a layer in a baking dish, then ham, eggs cut in thin slices, season with pepper, salt, lemon and a pinch of mace; proceed until the dish is full. Put on a crust, but leave a round hole in the middle, brush the crust with white of an egg, pour gravy and hot water through the hole till the dish is filled, bake from 1 to 1 1-2 hours. As the gravy boils out add water or stock. Make a fancy piece for the middle, and bake in a pie pan and put this over the hole in the pie before serving. Mushrooms, oysters or sweetbreads may be added, if preferred.

—English Cook Book.

MEMORANDA

ITALIAN MACCARONI.

1-4 lb. Salt pork, in dice.

2 lbs Lean beef.

1 Onion, cut fine.

1 Chili pepper.

1 Large Tomato.

Maccaroni.

Salt and pinch of cinnamon.

Heat an iron pot and fry the salt pork, add onion and fry until it begins to brown, add meat and sear it on all sides, then add salt, cinnamon, chili, tomato and enough hot water to cover. Simmer for 1 1-2 to 2 hours. Boil 1 lb. Macaroni for 20 minutes, strain, wash well in cold water, add to the beef and boil until done. Place the beef in a platter put the macaroni around it, sprinkle grated cheese on the top, thicken the gravy and pour over it.

—Stella Spedden.

TRIPE.

2 lbs. Tripe.

2 Eggs.

Flour and seasoning.

Olive oil.

Have the tripe boiled very tender in salt water, cut in pieces two inches square. Break two eggs in a pan, add a tablespoonful of olive oil, 2 of cold water, thicken with flour, add pepper and salt, dip the tripe into batter and fry.

FORFER BRADIE OR BEEFSTEAK PIE.

2 lbs. Round steak, cut in 2x3 inch strips.

Pepper and salt.

Butter.

Pastry.

Take each piece of meat, pound until tender, sprinkle with pepper, salt and flour. Place a small lump of butter on this, roll and place in a baking dish. Cover with hot water and a pastry crust and bake for 2 hours.

—Mrs. T. Ryrie.

VEAL OR CHICKEN IN ASPIC.

4 lbs. Lean veal or 1 chicken.

1-2 Box gelatine.

4 Cloves.

2 Bay leaves.

4 Alspice.

Juice of 1 Lemon.

4 Whole peppercorns.

Salt.

1 Blade mace.

Cut the veal in strips about 2 inches thick, put in a stew pan with the salt seasoning and 1 pint of hot water, simmer until tender, lift the meat into a mould or an oblong deep pan, return the saucepan to the fire, add lemon juice and gelatine, and strain over meat. To be eaten cold.

VEAL OR CHICKEN AND SWEETBREADS IN RAMEKINS.

2 Cups cold chicken, cut fine.

1 Cup sweetbreads, boiled and cut fine.

1-2 Cup mushrooms, boiled and cut into pieces.

1 Cup chicken stock.

1 Wine glass sherry.

Seasoning.

Butter and cracker crumbs.

Put one tablespoonful of butter in a stew pan, add as much flour as it will take up, and fry brown, add stock, chicken, sweetbreads, mushrooms. If too thick thin with stock or hot water, season with pepper, salt and a pinch of mace and the sherry. Fill the ramekin cases and cover the top with cracker crumbs and brown in the oven.

CURRY.

- 2 lbs. Cold meat, cut into dice.
- 1 Onion, cut fine.
- 1 Apple, cut fine.
- 2 Cloves, garlic, cut fine.
- 2 Tablespoonsful Curry powder.
- 1 Tablespoonful flour.
- 1 Tablespoonfull butter.
- Beef extract.
- Salt to taste.

Place the butter and the ~~the~~ curry powder in a stew pan and heat thoroughly, add onion and fry slightly. Add other ingredients, cover with stock or hot water with 1-2 teaspoonful beef extract and simmer for three hours or more. Serve with boiled rice.

SALMI OF DUCK.

- One roast duck.
- 1 Small onion..
- 1 Pint stock.
- 1 Wine glass Claret.
- Salt and cayenne.
- Juice of sour orange.
- Thicken with browned flour.

The Meat should be trimmed into neat pieces, and the bones, giblets, etc., used for the stock. Put the bones, etc., onion, salt and pepper into a stew pan and simmer for one hour. Strain and thicken with browned flour, boil up for a few minutes, add the duck, simmer until quite tender, add orange juice, claret and serve. Garnish with olives.

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CURRENT JELLY, (New Method.)

The currants are to be washed and squeezed in the usual way, and the juice placed in a stone or earthen vessel, and set away in a cool place in the cellar. In about twenty-four hours a considerable amount of froth will cover the surface, produced by fomentation, and this must be removed and the whole strained again through the jelly bag, then weighed, and an equal weight of powdered white sugar is to be added. This is to be stirred constantly until entirely dissolved, and then put into jars, tied up tightly and set away. At the end of another 24 hours, a perfectly transparent jelly of the most satisfactory flavor will be formed, which will keep as long as if it had been cooked.

An excellent way to have good fresh jellies all the year is to can the fruit juice in season and make the jellies as required.

To do this, prepare the juice as for jellies and can while hot. Be sure to have put up air tight and use no sugar until you are ready to make jelly.

CURRENT AND RASPBERRY JELLY.

Currants.

Raspberries.

Sugar.

Use 1-3 raspberry juice to 2-3 currant juice. Boil the juice 20 minutes and then add heated sugar using an equal measure of sugar and juice and let come to a boil. Put in glasses and seal when cold.

MEMORANDA.

DELICIOUS QUINCE JELLY.

6 Quinces.

18 Apples.

4 Sprigs Rose Geranium.

Sugar.

Water.

Cut the fruit in small pieces and put in preserving pan. Cover well with water, cover and simmer for several hours. Put in colander and drain all night. Next morning strain through a jelly bag. Use an equal measure of sugar and boil until it turns pink. Try a little on a saucer. When it thickens, dip the sprig of geranium in this and switch them about. Take the jelly off and put in glasses.

RED, OR BLACK RASPBERRY JAM.

1-3 Currants.

2-3 Raspberries.

Wash well and boil 20 minutes. Weigh to every lb. of fruit 3-4 lb. of sugar, boil all together until it thickens, when a small quantity is spread on a plate, pack in glass or stone jars and seal when cold.

ORANGE AND APRICOT JAM.

1-2 doz. Oranges.

1 Basket apricots.

2 Lemons.

Cut the fruit in small pieces. Grate the lemon peelings and throw away the orange peelings. Use 1 lb. of sugar to 1 lb. of fruit. Mix all together until it thickens, when a small quantity is spread on a plate, pack in glass or stone jars and seal when cold.

—Mrs. D. Smith.

APRICOT AND PINEAPPLE JAM.

Cook apricots until tender then put through sieve. To 1 1-2 cups of apricots, add 1 2 cup pineapple and 1 cup sugar. Boil until clear. Bottle and seal.

—Mrs. M. Stevens.

MEMORANDA.

RHUBARB JAM.

1 qt. finely cut rhubarb, unpeeled.

3 Oranges.

1 and 1-2 lbs. Granulated sugar.

Peel oranges, remove carefully every particle of white under skin, take out seeds, slice down each carple and remove pulp, put it with rhubarb and sugar, stir gently until sugar is melted. Cook and stir constantly until reduced to jam. Put away same as marmalade.

—Mrs W. E. Broadwater.

CITRON PRESERVES.

1 Citron.

2 Lemons.

Loaf sugar.

Ginger root.

Select sound fruit, pare it, divide into quarters, carefully take out the seeds and cut into very small pieces any shape desired and weigh it. To one lb. of fruit allow 1-2 lb. of loaf sugar, put the citron on to cook until it is quite clear then remove it from the kettle. where it may drain, and pour out the water it was cooked in, then put on the weighed sugar with enough water to wet it through, let it boil until very clear, and before putting in the citron again add to the syrup two large lemons, (sliced), and a small piece of ginger root, to give it a fine flavor, then add the citron, and let all cook together about 15 minutes. Fill jars with citron and pour over the hot syrup, then seal up.

APRICOT PRESERVE.

Apricots.

The nut meats.

Sugar.

Water.

Secure good fruit, cut in halves and crack the nuts using all the nut meats, enough sugar to suit the taste and a little water. Cook all together for 20 minutes or until done. Seal when hot.

CHIPPED PEARS.

- 8 lbs. Pears.
- ~~6~~ 8 lbs. Sugar.
- 1-4 lbs. ginger root.
- 1 and 1-2 pts. Water.
- 5 Lemons.

Cut pears and lemons in small pieces. Boil all together ^{3 hours} or until thick.

—Mrs. C. R. Morse.

APRICOT AND PINEAPPLE.

- 2 Baskets of apricots.
- 1 Small pineapple.
- Sugar.

Pare the pineapple and remove the eyes and discolored parts, also the core. Cut in slices and cut the slices in small bits. Sprinkle a little sugar over the pineapple and let stand over night. In the morning pare the apricots and cut in half. Mix altogether, using 3-4 lbs. of sugar to 1 lb. of fruit and cook 20 minutes.

ORANGE MARMALADE.

- 3 pts. sliced oranges.
- 3 pts. water, to each pt. oranges.

Let stand 24 hours. Cook 3-4 hr., add 1 pt. sugar to each pt. oranges. Boil 1 hr., remove and add 4 lemons, juice only. Turn into jelly glasses. If liked thicker, take less water.

—Mrs. J. S. Stickney, Wanwatosa, Wis., Cook Book.

CURRENT CONSERVE.

- 5 lbs. Currants.
- 2 and 3-4 lbs. Sugar.
- 2 lbs. Raisins, (stoned.)
- ~~6~~ 8 Oranges.

Cook currants until soft, add sugar, boil until like jelly, add raisins after they have been chopped, the grated rind, oranges, and pulp after it has been torn into small pieces, cook all together ^{5 minutes} and seal like jelly. Cherries may be used instead of currants.

—Mrs. C. R. Morse.

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° ASTORIA, - - OREGON

Catsups

Pickles and ~~Preserves~~.

“Peter Piper picked a peck of pickled peppers.”

COMPILED BY MRS. E. STREUMEYER.

Pickles should be kept in glass bottles or earthen jars, and should be closely corked. They should be kept in a dry place. It is important that pickles should be covered at least two inches above the surface with vinegar. If any vinegar is left after the pickle is used, boil it up with fresh spices, and bottle for flavoring sauces.

SPICED GRAPES.

- 10 lbs. Concord grapes.
- 5 lbs. sugar.
- 2 qts. cider vinegar.
- 1 Tablespoonful ground cinnamon.
- 2 Tablespoonsful ground cloves.
- 1 Teaspoonful alspice.
- 1 grated nutmeg.

Simmer grapes till soft, in just enough water to cover them. Press the sieve, then add other ingredients, and boil till consistency of catsup.

—Miss S. Boelling.

SPICED CURRANTS.

- 2 qts. currants.
- 1-2 pint vinegar.
- 1 1-2 qts. sugar.
- 2 Teaspoonsful Alspice.
- 2 Teaspoonsful cinnamon.
- 2 Teaspoonsful mace.

Pick currants from stem and boil all twenty minutes.

—Miss S. Boelling.

GREEN TOMATO SOY.

8 qts. Tomatoes, chopped.

Coffee cup salt.

12 Good sized onions, chopped.

1 oz. Whole cloves.

1 oz. Alspice.

1 oz. ground pepper.

1 oz. Ground ginger.

1 Small box mustard.

1 1-4 pounds sugar.

Sprinkle salt through the tomatoes, leave 24 hours. Drain liquor. Cover all with cider vinegar, simmer till transparent, when nearly done, add 1-4 cup white mustard seed.

—Mrs. N. J. Troyer

8 quarts = 1 peck RIPE TOMATO SOY.

1 Peck ripe tomatoes, (peeled and sliced.

8 Onions sliced thin.

1 Cup salt.

2 1-4 lbs. Sugar.

2 qts. Vinegar.

1 Tablespoonful mustard.

1 Tablespoonful ginger.

1 Tablespoonful cloves.

1 Tablespoonful alspice.

1-2 Tablespoonful cayenne pepper.

Sprinkle salt through tomatoes, let stand 24 hours. Drain liquor. Add their ingredients, cook slowly 2 or 3 hours, when nearly done, add 2 1-4 lbs. brown sugar and 1-4 lbs. white mustard seed.

—Mrs. N. J. Troyer.

GRAPE CATSUP.

4 lbs. Grapes.

3 lbs. Sugar.

1 Teaspoonful cloves.

1 Teaspoonful cinnamon.

1 Cup vinegar.

Cook grapes till soft, put through colander, add other ingredients, let simmer 15 minutes and bottle.

—Miss S. Boelling.

MEMORANDA.

~~make 8 lbs. of pickles~~
CHOW CHOW.

- 1 Peck tomatoes, (green).
- 1-2 Peck tomatoes, (ripe).
- 6 Onions.
- 3 Small heads cabbage.
- 3 red peppers.
- 1 Dozen green peppers, (seeds removed).
- Salt.
- 2 lbs. Brown sugar.
- 1 Tablespoonful black pepper.
- 1-2 Teacupful grated horse-radish.
- 1 Tablespoonful mustard.
- 1 Tablespoonful mace.
- 1 Tablespoonful celery seed.

Sprinkle tomatoes, onions, cabbage and peppers with salt and put in bag, allow to drain over night. In morning, add spices, etc., vinegar to cover, boil till clear. Seal.

—Mrs. W. E. Broadwater.

TOMATO MUSTARD.

- 1 peck green tomatoes. = 8 quarts
- 6 Large onions.
- 6 Heads celery, chopped fine.
- 1 pt. Vinegar, boil 20 minutes and place in crock.
- 3 pts. Vinegar.
- 1 Large cup mustard.
- 3 1-2 cups brown sugar.
- 3 Tablespoonsful salt.
- 3 1-2 Tablespoonsful salt.

Stir all together and let come to a boil, mix with what is in crock and boil 1-2 hour.

—Mrs. L. Ohler.

NASTURTIUM SEED PICKLES.

- 1 fill pickle bottle with small nasturtium seed
 - 1 1/2 lbs been thoroughly washed. Take as much
 - 1 Cans will cover seeds, shake a little ground
- Cook grape cinnamon into it. Boil few minutes add other ingredients. Cork and bottle.

—Mrs. Chas. Holmes.

MEMORANDA.

Brine for corned beef

2 qt. water

2 cups rock salt -

$\frac{1}{2}$ " brown sugar

1 inch salt peter.

Let come to boil

set away to cool, then

pour over meat &

let stand 5 days

(Jew cut)

SPICED PEACHES.

8 lbs. Peaches, (after pared but not
(stoned)).

4 lbs. Sugar.

1 qt. Vinegar.

Half ounce cloves.

Half ounce cinnamon.

1-4 ounce mace.

Put peaches in crock and pour over liquor boiling hot. The next day much syrup will have formed. Pour off and bring it to a boil and pour over fruit boiling hot. Repeat this five mornings. Cover up closely and put away.

—Miss S. Boelling.

COLD CATSUP.

1-2 peck ripe tomatoes.

4 Stalks Celery.

1 Cup onions, chopped.

1-2 Cup grated horse radish.

1-2 cup black mustard.

1-2 Cup ~~grated~~ white mustard.

1 Cup sugar.

1 Cup salt.

1 Teaspoonful black pepper.

1 Teaspoonful cloves.

12 Teaspoonful red pepper.

1 qt. Vinegar.

Mix all together and seal.

—Mrs. C. B. Morse.

CUCUMBER PICKLES.

Make a brine strong enough to bear up an egg; into this put fresh cucumbers.

This will keep indefinitely. Whenever you wish fresh pickles, take as many out as desired, soak in fresh water two days, changing water once. Put a qt. cider vinegar, to 25 cucumbers, on fire, in granite pan, add spices and sugar to taste. Boil 10 minutes, pour over pickles. Ready for use next day.

—Miss S. Boelling,

MEMORANDA.

Minnie Shaggs pickle receipt,
 1 gal. cucumbers, about 11 lbs
 2 cups onions
 1 can lid leaves
 10 lb string beans
 1 gal vinegar
 2 teaspoons mustard seed
 1 " " celery "
 1/2 can mustard
 1 oz. lemon
 add sugar to taste.
 soak onions and
 cucumbers in salt
 water over night; drain
 in morning. Put all
 in hot vinegar and
 let come to a boil, thick
 with flour + bottle
 This makes about 16 pints.

GREEN TOMATO AND ONION PICKLE.

Tomatoes.

Onions.

Salt.

Allspice.

Cloves, whole.

Cinnamon, stick.

1-2 Teaspoonful ground mustard.

1-2 Teaspoonful mustard seed.

3 Cups sugar.

Vinegar.

Horse-radish root.

Use any quantity desired of tomatoes and onions, equal parts of each. Slice in layers alternately salting each lightly. Let stand 24 hours. Drain liquor add spices to taste, sugar and vinegar to cover. Horse-radish keeps this from moulding. Cook till tender, put away in crock or self sealing jars.

—Mrs. C. J. Trenchard.

CHILI SAUCE NO. 1.

40 ripe tomatoes.

20 Medium sized onions.

10 Green peppers.

1 Bunch celery, chopped.

1 Tablespoonful alspice.

1 Tablespoonful cloves.

1 Tablespoonful cinnamon.

1 Tablespoonful mace.

2 Tablespoonful salt.

3 Cups sugar.

1 Gallon vinegar.

Boil from 2 to 3 hours.

—Mrs. Frank Lindstrom.

INSTANTANEOUS CHUTNEY.

Take a glass of any kind of jam except quince—add 1 tablespoonful of Worcestershire sauce, a little salt and Tabasco sauce till it is hot as you like it.

Delicious with cold duck or mutton.

—Mrs. P. A. Stokes.

1 peck = ~~2 gallons or~~
8 quarts

PICCALILI.

1 Peck green tomatoes, slice and drain over
over night with one cup salt mixed
through them.

1-2 peck onions, sliced and chopped.

4 tablespoonsful cinnamon.

1 1-2 tablespoonsful cloves.

1 Tablespoonful allspice.

1 Tablespoonful black pepper.

1 Tablespoonful cayenne or 8 Chili pep-
pers, chopped fine.

4 Nutmegs.

4 Cups white sugar.

Cover all with good vinegar, and boil until
the tomatoes sink, then bottle and seal.

—Mrs. M. Stevens.

*1/2 g recipe makes
little more than
8 quarts*

GREEN TOMATO PICKLE.

8 lbs. Green tomatoes.

1-2 lb. Chili pepper.

8 good onions.

1 Small head cabbage.

1 Small head celery.

10 cts. Grated horse-radish.

10 cts. Mustard seed.

Spices to taste.

Chop all fine, sprinkle salt over in layers.
Let stand over night, drain off, cover with vin-
egar, mix well, cook until tender.

—Mrs. G. H. George.

TOMATO CATSUP.

16 Large ripe tomatoes.

2 Medium onions.

2 Green peppers, (reject seeds).

1 1-2 Cups strong vinegar.

1 Cup sugar.

3 Tablespoonsful salt.

2 Tablespoonsful white mustard seed.

1 Tablespoonful whole cloves.

2 Sticks cinnamon.

Cook tomatoes, onions and peppers till
soft, 1 hour, return to stove add vinegar. Put

spices in bag cook slowly for two or three hours. Remove bag and squeeze to extract spices. Add to tomatoes, etc., bottle and seal.

—Mrs. Minna S. Dunbar.

CHILI SAUCE NO. 2.

15 lbs. tomatoes.
6 Onions.
8 or 10 Apples.
8 or 10 Ceares of garlic.
1 Cup sugar.
1 Cup salt.
1-2 Cup mustard.
15 Cents red chillies.
1 Tablespoonful ginger.
1 Tablespoonful mace.
Vinegar to taste, about 1 qt.

Put tomatoes to boil, when soft, pass through colander. Chop onions, apples, garlic and chillies, add these and spices to tomatoes and boil gently 2 hours and bottle while hot.

—Mrs. P. L. Cherry.

RED CABBAGE PICKLES.

Red cabbage.
Vinegar.
Cloves.
Mustard seed.
Pepper.
Alspice.
Cinnamon stick.
Brown sugar.

Take any quantity desired, slice and put in granite pan, a thick layer, salt lightly, add another layer cabbage, salt this, continue till cabbage is used. Let stand 24 hours. Drain off liquor. Use whole spices. Sugar to taste, two or three cupfulls vinegar to cover. Cook till cabbage is tender. Put away in stone crock.

—Mrs. A. Van Dusen.

CANNING FRUIT.

The following table gives the time for cooking and the quantity of sugar to the quart for the various kinds of fruit.

	Time for boiling	Quantity sugar to quart
Cherries	5 min.	6 oz.
Raspberries	6 min.	4 oz.
Blackberries	6 min.	6 oz.
Strawberries	8 min.	8 oz.
Plums	10 min.	6 oz.
Whortleberries	5 min.	8 oz.
Pieplant (sliced)	10 min.	8 oz.
Small sour pears, whole	30 min.	4 oz.
Bartlett pears, halved	20 min.	6 oz.
Peaches, whole	15 min.	4 oz.
Peaches	8 min.	4 oz.
Pineapple, sliced	15 min.	4 oz.
Siberian crabapples	25 min.	8 oz.
Sour apples, quartered	10 min.	5 oz.
Ripe currants	6 min.	8 oz.
Tomatoes	20 min.	0 oz.
Gooseberries	8 min.	8 oz.
Quinces, sliced	15 min.	10 oz.

MEASURES AND WEIGHTS.

IN ORDINARY USE.

- 4 t.s. equal 1 T s. liquid.
- 4 T. s. equal 1 wineglass or 1-2 gill.
- 2 wineglasses equal 1 gill or 1-2 cup.
- 2 gills equal 1 coffee cup or 16 T.s.
- 2 coffee cups equal 1 pt.
- 2 pts. equal 1 qt.
- 4 qts. equal 1 gal.
- 2 T.s. equal 1 oz. liquid.
- 1 T.s. salt equals 1 oz.
- 16 oz. equal 1 lb. or 1 pt. liquid.
- 4 coffee cups sifted flour equal 1 lb.
- 8 or 10 ordinary sized eggs equal 1 lb.
- 1 qt. unsifted flour equals 1 lb.
- 1 pt. sugar equals 1 lb. (white granulated).
- 2 coffee cups powdered sugar equal 1 lb.
- 1 coffee cup cold butter, pressed down, is 1-2 lb.
- 1 T. s. soft butter, wellrounded, equals, 1 oz.
- An ordinary tumblerful equals 1 coffee cupful or 1-2 pt.
- About 25 drops any thin liquid will fill common sized teaspoon.
- 1 pt. finely chopped meats, packed solidly, equals 1 lb.

2 pints = 1 quart - Mrs. Harvey Moore.

8 quarts = 1 peck

4 pecks = 1 bushel

36 bushels 1 chaldron

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RECIPES

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FISH
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